The University Library
Leeds



The Blanche Leigh Collection
of Cookery Books

LEEDS UNIVERSITY LIBRARY

Classmark:

COOKERY
A SIM



COOKERY
K- 4

1806

A

COMPLETE

SYSTEM OF COOKERY,

ON A PLAN ENTIRELY NEW;

CONSISTING OF

EVERY THING REQUISITE FOR COOKS TO KNOW IN THE KITCHEN BUSINESS;

CONTAINING

BILLS OF FARE

FOR EVERY DAY OF THE YEAR,

AND

DIRECTIONS HOW TO DRESS EACH DISH;

Being One Year's Work, at the MARQUIS of BUCKINGHAM'S, from the 1st of January to the 31st of December, 1805.

BY JOHN SIMPSON,

LATE COOK TO THE MOST NOBLE THE MARQUIS OF BUCKINGHAM, AND PRESENT MAITRE D'HOTEL TO THE RIGHT HONORABLE LORD BERWICK.

SECOND EDITION,

CORRECTED AND ENLARGED,

With upwards of One Hundred Receipts of Cookery and Confectionary, and a General Index.

LONDON:

PRINTED FOR W. STEWART,

(OPPOSITE ALBANY)

PICCADILLY.

[1807]



S. 15115

Marchant, Printer, 3, Greville-Street, Hatton-Garden.

DEDICATION.

TO

MRS. THOMAS,

HOTEL, BERKELEY-SQUARE.

MADAM,

PERMIT me, as a tribute of gratitude and respect, to lay before you a Work, which, if it has any claim to utility, I trust will meet with your approbation and patronage.

It has always been my pride, and I feel now publicly called upon to declare, that, to Mr. THOMAS I am indebted for the principal part of my knowledge in Cooking; and, at the same time, to return you my

grateful thanks for the repeated proofs of friendship I have received from you, which has induced me to submit this Work to your consideration; knowing that you are perfectly competent to judge of its merits.

I am,

Madam,

Your much obliged,

And very humble Servant,

JOHN SIMPSON.

Stowe, Bucks,
Sept. 1, 1807.

PREFACE.

As a duty I owe to the Public and my Friends, I feel myself indispensably called upon to apologise for the many errors of different kinds which will be found in this work, and which, owing to my absence from the press, were in some measure unavoidable. I have endeavoured to be as concise as possible without being obscure, yet could not always avoid tautology, from my desire to make each article plain and easy to every capacity, which was the more necessary, the book being intended for general use, but more particularly for young and inexperienced Cooks.

From the very favourable reception the *first edition* of this work met with from my Friends and a generous Public, and from its being now quite out of print, I am encouraged to offer a *second*, for which I earnestly solicit their patronage, having endeavoured to deserve it by correcting some errors in my first edition, and by adding many Receipts in Cookery and Confectionary, which I trust will prove of some utility; and in consideration of my efforts for the benefit of others, I hope it will be favourably received and consulted with candour. There is also added a General Index.

INTRODUCTION.

THE following Work will be found very useful to Cooks, Clerks of the Kitchen, House Stewards, (not being brought up to the Cooking Business), Women Cooks, Housekeepers, and likewise to Gentlemen who do not keep Men Cooks, and particularly to Tavern Keepers.

There are a number of books published on the Kitchen Business, but not one on this plan. There may be a greater number of dishes mentioned in some of them, but I may safely say that more than one-half of them are useless, as they are never put in practice by any one.

I have not mentioned a dish that I have not myself sent to table, and are in general use by other Cooks. I have added several useful Receipts in Confectionary which are not in the first Edition; this I have done at the particular request of several of my friends.

Young Men and Women Cooks are frequently at a loss in writing Bills of Fare; to obviate which, I have given a Bill of Fare for each day in the year, and all in regular order, from the 1st of

January to the 31st of December; which will be a guide to providers and managers of large as well as small families. For instance, a gentleman who does not keep a Man Cook, and not in the habit of giving large dinners but at certain times; the day that he intends to give his dinner, he looks for the Bill of Fare for the day. Perhaps it may not be so large as he intends his dinner to be, but most likely there will be one found in some part of the month which will inform him what is in season, and how to provide for the intended dinner; for what is in season at the beginning of a month, may be considered as such during the remainder.

Rules necessary to be observed by Cooks, in the Regulation and Management of their Larder, and which ought on no Account to be neglected.

The first thing that should be done is to have the dressers and shelves scoured, and the larder made as clean as possible, by washing the floor with plenty of cold water, as it most undoubtedly cools it very much in the summer; next change all the cold meat, put it upon clean, dry dishes, and place it where the most air comes in. Then look at all the stocks and sauces to see if they want boiling up, in close, sultry weather. Soups should be boiled up every day, and to be very particular about the pans they are put in, for they should be very dry and free from grease, as soup most certainly will foment without the greatest attention. If the stock should

begin to turn off, the better way will be to boil it down for glaze, by way of making sure of it. When you put the sauces on to boil, make it a rule to put a little stock in the stewpan first, to hinder it from burning to the bottom. Sauces should be boiled at least every second day in summer.

Whatever is done in braises in the summer, should be made stronger than in winter, otherwise they will not keep to be of service.

All lardings, if they return to the kitchen whole, put them in the braise they were done in, and cover them with the sheets of bacon that covered them before they were taken out of the braise.

Tenderones of lamb, tenderones of veal, ox rumps, beef or veal olives, roulards of mutton or veal, rump of beef, in short all those kind of things that are done in braises, should be taken particular care of: there should be as much attention paid to putting by those dishes that would be useful again, as in dressing the dinner.

All meat that is dressed to be kept until cold, whether boiled or roast, should be over done, particularly in summer; for if the gravy is left in either boiled or roast, it will not keep good more than two or three days, but if done quite dry, it will keep a week or longer; the roast meat should be well sprinkled with salt before it is taken from the fire; and beef that is intended to be boiled for cold, should be at least fourteen days in salt; if a few days longer it will eat all the better when boiled;

for this reason, if not well salted, by being boiled longer than if used hot, it would eat insipid.

UNDRESSED MEAT.

When in the country in summer, and the cattle not having been killed at home, cooks should be very particular with butchers that they bring their meat not later than six o'clock in the morning; for, when the sun gets warm, the flies do much mischief, and it is next to an impossibility to prevent them blowing it.

BEEF.

When the beef is cut in proper pieces, those that are intended to be hung up, such as the sirloin, ribs, rump, and brisket, in the first place examine them well and see that the flies have not been about them; in the sirloin the flies are very apt to get under the loose side of the fat; look well and see that there are no fly-blows; sprinkle the fat with salt, and rub salt on the chine bone, and take out the pipe that runs along the chine bone, rub the place with salt, and take out the kernel that is in the fat at the thick end of the sirloin; the peth should be taken out, and the place well rubbed with salt, and the outside and two ends the same, then hang it up; it will keep good a week by strictly observing the above rules.

Ribs.—Rub the chine bone very well with salt, cut out the piece of skirt, and rub the inside of the ribs well with salt, sprinkle the outside, ends, and tops of the ribs; then hang it up.

Rump.—Cut the fat that is generally left in by the butchers, and take out the kernel that is near the small end, sprinkle the rump all over with salt, and hang it up.

N. B. If you want stakes from it, cut the outside off before you cut the stakes, or if for daubing the same.

Brisket.—The part that is generally kept for stewing is the thick end; as to the size, that must depend upon the judgment of those who are to use it: if wanted to be kept for three or four days, it should be well sprinkled with salt before it is hung up.

The pieces that are intended for boiling require equal attention; there are two kernels in a round of beef, one in the middle, commonly called the pope's eye, the other in the thick fat: be sure that the butcher takes them out, otherwise no quantity of salt will preserve them from spoiling, particularly in summer time. In the thick flank there is a kernel in the middle of the fat, which be sure to see taken out; there is one in the aitch-bone just where the rump is cut off, and one in the shoulder-piece, or sometimes it is left to the neck-piece, but be careful that it is taken out of either piece; joint the brisket, by way of letting the salt in, and the flat ribs the same. When all this is done, then see that the

butcher rubs the salt well into the beef with the heel of the hand, and fill all the joints with salt; when properly done then put it down tight in the salt bin, the prime pieces at the bottom, and cover all well with salt, and the coarse at the top, to be used first; by adhering to these rules the salt beef will be as good in summer as winter.

VEAL.

Leg.—The first part that spoils is where the udder is skewered back; that skewer should be taken out and the under part of the udder wiped very dry, and then rubbed with a little salt; and on the udder, top, and the middle part, where the bone is, and take out the kernel from the thick fat.

Loin.—Cut the pipe that runs along the chine bone; rub it well with a cloth under the kidney of the loose side, for fear the flies have been there; there is a kernel under the fat that is in the inside of the chump, which must be sure to be taken out. Sprinkle it all over with salt; not so much as you would over beef.

The Shoulder is a joint that is seldom kept, as it is either wanted for the stock-pot or the family dinner; if it should be wanted to be kept, sprinkle it with salt and hang it up.

Neck.—There is a pipe that runs along the chine bone which should be cut off, and the chine bone and the inside of the ribs rubbed very dry with a cloth, then rubbed with a little salt.

Breast.—The skirt that is inside should be cut off and the bones rubbed quite dry, and then sprinkled with salt.

MUTTON.

Leg.—A leg of Mutton frequently spoils in two days in sultry weather; which partly may be prevented by taking the kernel from the fat of the upper part of the leg (the butchers ought to take that kernel out when they are dressing the sheep) and sprinkle it with salt.

A Chine of Mutton spoils first at the tail, where there is a kernel which must be taken out, and the place rubbed well with salt; take out the kidney fat quite clean, and cut the pipe that runs along the back bone, and sprinkle the inside with salt.

Shoulder.—Rub the inside well with salt, if wanted to be kept three or four days.

Neck.—The chine bone should be rubbed quite dry with a cloth, the ribs the same, and the inside of the scrag trimmed. Sprinkle the chine bone, and the inside ribs and scrag with salt.

Breast.—A breast spoils first at the brisket part; cut out the skirt that the butchers generally leave in, and sprinkle both sides with salt.

LAMB.

Lamb is generally cut in quarters: take the kernel from the fat of the legs, sprinkle that and the

I give it as my firm opinion, that a Cook should pay as much attention to the management of his larder, as to any one branch of his business; which will gain him much credit with his employer, and give general satisfaction to all other parts of the family.

January 1, 1805.

No. 1. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,

removed with a

HAUNCH OF VENISON.

Veal Olives, glazed, and sauce piquant.	A Fowl à la Daube, glazed, and mushrooms.
Calve's Head hashed and grilled.	A Neck of Mutton, braised, and a purée of potatoes.

A Chine of Pork, roasted.	Frame.	A Turkey roasted, and truffles.

Ox Rumps au choux and Spanish sauce.	A Breast of Veal, ragouted.
A Loin of Lamb, boned, braised, and glazed, and celery sauce.	Beef Palates, forced and rolled, with sauce royal.

Giblet Soup,

removed with a

SIRLOIN OF BEEF.

SECOND COURSE.

Five Partridges.

Potted Ham.	Brawn.
Ragout Mellé.	Asparagus.
Mince Pies.	A Trifle.

Three Teal.	Frame.	Twelve Larks.

A Trifle.	Mince Pies.
French Beans, with beshemell.	Maccaroni, with Parmasan cheese.
Brawn.	Potted Hare.

Two Rabbits.

No. 1. BILL OF FARE.

FIRST COURSE.

Soup à la Reine.

CUT a few slices of lean ham, and cover the bottom of a stewpan that will hold four quarts, cut up two fowls and put them in the stewpan, with a few slices of veal, a faggot of thyme and parsley, six onions, a few blades of mace, and about half a pint of water; put it on a slow stove for an hour, to draw down, (be sure that it does not catch at the bottom); when drawn down, fill up the stewpan with some of your best stock, and let it boil very gently for one hour; take out the fowls and pull the meat from the bones, and put it into a mortar, with two ounces of sweet almonds, and let it be pounded quite fine, so as it will go through a tammy: when beat enough, put it into a small soup pot that will hold about three quarts, put about two quarts of the stock that the fowls were boiled in, with the crumb of three French rolls, let it boil for one hour, then rub it through a tammy, and add about a pint of good cream that has boiled; put it into the soup pot, and put the pot into a stewpan of hot water, and set it by the side of a stove where it will boil. Before you put it into the tureen taste it, as perhaps it may want a little salt, or a small bit of sugar; cut the crust of the rolls (that you had the crumb from) into round pieces, about the size of a shilling, and put them into the tureen, before the soup is put in.

N. B. All white soups should be warmed by putting the soup pot into hot water.

Haunch of Doe Venison.

When on the spit, oil some butter, and butter the venison with a paste brush, lay it thick, and sprinkle it over with salt; put two sheets of white paper over it, then make paste of flour and water, roll it out rather thick, put it on the venison, and four sheets of paper on that; tie it all on very tight, put it to the fire, and baste it well, otherwise the fire will burn the paper and twine: it will take two hours and a half; take the paper and paste off, baste it with butter, flour it, and sprinkle it with salt, make the dish very hot, put the venison on the dish, and put some good gravy to it.

N. B. All roast venison is drest the same way. A haunch

of buck venison will take four hours: be very careful that the venison has no colour from the fire, the paler the fat is the better the venison is cooked. A neck of doe venison will take one hour, a ditto of buck an hour and a half, or two hours. Venison should be rather under than over done.

Veal Olives.

Cut six slices of a fillet of veal, let them be about ten inches long and about four inches wide, beat them with a flatter to make them thin, brush them over with an egg, (beat up white and yelk together,) spread a layer of forced-meat, and brush that over with egg; roll them up quite close, and lay them in a stewpan that will just hold them; lay bars of bacon on the bottom of the stewpan, and lay the olives on the bacon, put a few spoonsful of good stock, and cover them over with bars of bacon; let them do gently for one hour, then take them out, dry them with a cloth, put them on the dish, and pour a *sharp sauce* over them.

A Fowl à la Daube.

Bone a large fowl without cutting the skin, singe it, put in it a small piece of the prime of a Westphalia ham, (about the size of the breast of the fowl), then fill it with a good forced-meat, and braize it in a white braize; when done, take it up and dry it, then glaze it, and put mushrooms on the dish, and the fowl at the top; garnish either with croutons, or with paste baked for that purpose.

Calve's Head hashed and grilled.

Boil a calve's head (that has been skinned) until nearly done, or so as the bones will part from the meat, cut one side of the head in square pieces, the tongue and palate the same, wash it in several waters, then put it into a stewpan, with some of the best stock, to boil until quite tender, (but not for it to break in shreds,) the other side should be scored and boiled with the other part, (but not quite so much,) take it out when done enough, put it on a soutiespan, and pour a little oiled butter over it; sprinkle a little pepper, salt, and fine herbs, mixt, over it; then shake a few bread crumbs and drop a little clarified butter over it, and put it in the oven for a few minutes, and then on the gridiron to colour it. To make the sauce for the hash, put about a quarter of a pound of butter into a stewpan, with some chopped shalots, parsley (more of this than any other herb), orange thyme, lemon ditto, a little sweet marjorum, knotted ditto, a very little basil, chopped mushrooms, and two large

onions chopped; put about a quarter of a pound of lean ham, cut very fine, with the herbs and a few spoonsful of stock, put the stewpan on the stove, let it simmer for about one hour, then put about three spoonsful of flour, stir it about with a wooden spoon, then put the stock that the calve's head was last boiled in into the stewpan, and a pint of good Madeira wine; keep stirring it until it boils; let it boil a few minutes, then rub it through a tammy, and put it to the calve's head; put it over the fire to give it a boil up, put in some forced-meat balls, and egg-balls; just before you dish it up squeeze a lemon in it, and season it with Cayenne pepper, a very little fine spice, and a small lump of sugar, to make it palatable; dish it up, and put the grill in the middle.

N. B. A Seville orange should be added, when to be had, as this acid is softer than lemon.

A Neck of Mutton, with a Purée of Potatoes.

Trim a neck of mutton very neat, put it on to blanch in cold water; when it comes to a boil take it up, and wash it in two or three waters, then lay the bottom of a stewpan with bars of fat bacon, lay the mutton upon the bacon, cover it over with bacon, and put about one pint of second stock, and cover it over with a sheet of white paper, and put the cover on; put it on a slow fire, the slower it simmers the better; it will take two hours: take it up and glaze it; put a purée of potatoes under it. See Appendix.

A Chine of Pork, roasted.

A chine of pork is the neck chine of a bacon hog, it should be sprinkled with salt and hung up four or five days at least before using; it will take about two hours and a half roasting, it should be well done. All pig meat should rather be over than under roasted. Serve up apple sauce in a boat.

A Turkey and Truffles.

Draw a turkey three days before it is intended to be dressed, put about two pounds of truffles that have not been dressed or peeled, tie a string quite tight about the neck, and another at the vent, and hang it up by the legs; when you want to roast it, take it down and truss it, take out the truffles, pare one-half and cut them in slices, and put them between the skin and the breast, then fill the crop full of white stuffing, made as follows: scraped veal, fat of ham scraped, a little lean ham that has been dressed, pound all

together in a mortar, season it with pepper and salt; chopped truffles, a few shalots, chopped parsley, a very little of orange and lemon thyme, two eggs, and bread crumbs; wrap the turkey up in sheets of fat bacon, put slices of lemon between the bacon and the breast of the turkey, then wrap it up in paper and tie it well on with packthread, and put it down to roast; be sure to keep it well basted; it will take *two hours;* braise the remainder of the truffles in a pint of sherry wine and a pint of good stock, fat bacon under and over the truffles; when done, take them up and pare them very thin, (as you should be very careful not to waste the least bit, as they are a very expensive article,) cut them in slices, strain the braise they were done in, skim the fat from it very clean, reduce it to glaze, and put coulis to it: squeeze a Seville orange and a lemon, and a little sugar.

A Breast of Veal, ragouted whole.

Cut the chine bone from a breast of veal, then cut the tenderones out, (as they will do for another dish), cover the bottom of the stewpan with fat bacon, lay the veal in, put eight or ten onions, a little mace, a fagot of thyme and parsley, cover it over with bacon, and then with white paper; put about three pints of second stock, put it on a slow stove to simmer for about two hours and a half, take it up, pull all the bones from it, dish it, and put a ragout of sweetbread, mushrooms, and forced-meat balls, over the veal. The raggoo is made as follows: put a few mushrooms into a stewpan, with a bit of butter, a little pepper and salt, and half a lemon squeezed, put it on a slow stove for a quarter of an hour, or until the mushrooms are done, cut two long sweetbreads in slices, put it to the mushrooms, and about two dozen of forced-meat balls, and one dozen of egg balls; put sauce tourney as much as you think will do, add two glasses of Madeira; and the braise strained, skimmed, and boiled down to a glaze, answers two purposes; first, it gives a right flavour to the ragout; and next, the glaze gives it a nice gold colour.

Ox Rumps.

About four ox rumps make a good dish; put them into a brown braise, and let them do very slow for about five hours; one hour before they are done put as many bundles of cabbage as you think is wanting, (one cabbage will make four bundles), the cabbage should be three parts boiled, then squeezed very dry with the hand, and lastly with a cloth, so as not to leave the least drop of water in the cabbage; tie

the bundles up with packthread, and put them into the braise for one hour, take them up and squeeze the fat from them, put the rumps on the dish, and the cabbage round them; either glaze the rumps, or pour Spanish sauce on the rumps and cabbage.

Beef Palates, rolled.

Boil six ox palates in the broth pot, until nearly done, then take them up, peel, and trim them, brush the inside over with egg, lay a layer of forced-meat on the egg, roll them up, and tie them with a string; put them into a white braise for about two hours, take them out, dry and glaze them, make a ragout of the trimmings, and a few very small egg balls; put the ragout on the dish first, and the palates on the ragout. The ragout is made as follows: shread the palates in neat small pieces, and put them into a stewpan, with coulis and a glass of sherry wine, squeeze either a lemon or orange, and a few drops of shalot vinegar, and a little sugar, salt, and pepper.

Loin of Lamb braised, and Celery Sauce.

Bone a loin of lamb, lay the bottom of a stewpan with fat bacon, lay the lamb in, put in a few onions, bits of carrots, a faggot of thyme and parsley, and a few blades of mace tied up with it; cover the lamb with fat bacon and paper, put about a pint of stock, set it on the fire, and let it do very gently for about two hours; take it up, dry it and glaze it, put the celery on the dish first, and the lamb upon the celery.

Giblet Soup à la Tortue.

Scald four sets of giblets, bone the pinions, feet, and heads, cut the necks into pieces about one inch long, cut the gizzard into about eight pieces, (the livers leave out, as they make a good dish for second course,) put them on to blanch, take them off when they have had one boil, throw them into cold water, and wash them as clean as possible: put them into a small soup pot with about two quarts of best stock, put them on a stove, let them boil gently till tender, put about a quarter of a pound of butter into a stewpan, with chopped shalots, orange and lemon thyme, knotted and sweet marjorum, a little basil, about a quarter of a pound of lean ham, cut very fine, and two onions chopped, a handful of parsley chopped and squeezed dry, about half a pint of stock; put it on a slow stove for an hour, then put as much flour as will dry up the butter,

then add the stock the giblets were boiled in, and a pint of Madeira, let it boil a few minutes, and then rub it through a tammy, and put it to the giblets; squeeze a Seville orange, and put a little sugar and Cayenne pepper.

Sirloin of Beef.

A sirloin of beef will take from four to five hours, it depends on the size and fire. Before it is taken from the fire shake some salt and flour over it.

SECOND COURSE.

Partridges.

Partridges take about fifteen minutes to roast; before you take them up baste them with butter, shake a little flour over them, and a little salt, put them on a dish with a little plain gravy, send up bread sauce, made as follows: put crumbs of bread in a stewpan, with a little weak broth, an onion, and a bit of butter; let it boil for a few minutes, beat it up with a fork, and put a little cream, pepper and salt, and send it up in a boat; some gentlemen like clear shalot sauce; it is made as follows: put a few chopped shalots into a stewpan, with a little stock and a few spoonsful of vinegar, let it boil a few minutes, season it with pepper and salt; serve it in a boat.

Brawn.

Brawn is generally had at the fishmongers.

Potted Ham

Cut the prime of a Westphalia ham that has been dressed, fat and lean equal, pound it in a mortar until it is quite fine, put a little sifted spice to it and mix it well about; then put it in pots provided for that purpose, clarify a sufficient quantity of butter, cover the ham with the butter, and put the pots in a slow oven; let it soak for an hour, then take it out and fill up the pots again with butter; send it up in the pots, except at particular times, then turn it out and garnish with aspick, &c. &c.

Asparagus.

Asparagus is tied up in bundles; put a little salt in the water, and the water should boil before the asparagus is put in; the asparagus will be done in fifteen minutes: make a toast, dip it in the asparagus water, put it on the dish, and the asparagus upon it.

A Trifle.

Cut a few slices of a Savoy cake, and put them on the bottom of a trifle dish, (which is something like a salad dish in respect to depth,) lay a layer of macaroons on them, and a layer of ratifees, pour a pint of Lisbon over the cakes, leave it long enough to soak all the wine up, then cover the cakes with custard, made in the following manner: put a quart of milk and cream mixed, and a little cinnamon, lemon peel, and sugar, let it boil for half an hour, take it off the stove and put it to cool; to this quantity of milk and cream, put the yelks of eight eggs, and a spoonful of flour, beat them up in a bason, with a spoon, very well, put the milk in by a little at a time, keep stirring it all the while, then strain it through a hair sieve into a stewpan; put it on a brisk fire, and be sure to keep stirring it until it comes to a boil, then take it off and put it to cool; when half cold put a glass of brandy and a few spoonsful of ratifee; then cover the cakes with it, and upon the custard lay apricot jam; then put a pint of good cream into a bason, with the white of an egg, a lump of sugar rubbed to a lemon, about two glasses of white wine, beat it up with a whisk, and skim the froth with a spoon that has holes in it, and lay the froth on the back of a sieve, which should be laid upon a dish, to save the drainings to return into the pan again for whipping; lay the whipped cream over the trifle; put a few harlequin seeds in any form you think proper; garnish the edge of the dish with preserved orange or dried orange peel.

Mince Pies.

Seven pounds of currants, rubbed and picked very clean, and three pounds and a half of beef suet chopped very fine, three pounds and a half of the lean of a sirloin of beef minced raw, very fine, three pounds and a half of apples chopped very fine, (they should be the lemon pippin,) half a pound of citron cut in very small pieces, half a pound of lemon peel, half a pound of orange peel cut like the citron, two pounds of fine moist sugar, one ounce of fine spice, (such as cloves, mace, nutmegs, and cinnamon, all pounded together and sifted), the rind of four lemons and four Seville oranges; all these to be rubbed together until well mixed; then put it into a deep pan, put over it one bottle of brandy, one of white wine, (of the sherry kind,) the juice of the lemons and oranges that have been grated, mix the wine and brandy together in a bason, and lemon and orange juice; pour half over and press it down tight with your hand, then add the other half, and let it remain at the top

to soak in by degrees; cover it up. It should be made six weeks before it is wanted; the pans are sheeted with puff paste, and covered with the same. About ten minutes will bake them.

Ragout Mellé.

Cocks combs, fat livers, lamb sweetbreads, pullets eggs, &c. let all be blanched off, put the combs into a stewpan to boil for a quarter of an hour, with about half a pint of stock; let it do down to a glaze, then put the other part of the ragout, with a sufficient quantity of sauce tourney.

Larks.

Larks take about ten minutes, they should be basted very often with butter, and sprinkled with bread crumbs, until the bread crumbs stick to the breast of the larks, fry about a plateful of bread crumbs of a nice gold colour; fry them in an iron frying pan, with a little clarified butter: butter without being clarified is apt to burn.

Teal.

Teal will roast in ten minutes; they should be rather under than over done; baste them with butter, sprinkle a little salt and flour over them before they are taken up, put gravy under them, and shalot sauce in a boat.

French Beans.

French beans should be cut fine. Let the water boil before the beans are put in, put a little salt in the water, boil them ten minutes; when they are done, strain them off and drain them quite dry, then put them into the sauce, have the sauce hot, do not put the beans on the fire in the sauce.

Maccaroni.

Maccaroni should be first boiled in water and butter for a few minutes, then strained off, and put stock enough to cover it, boil it until tender and has soaked up all the stock, then put beshemell and grated Parmasan cheese, dish it up, and put grated Parmasan cheese over it, and put it in the oven for a few minutes; have a salamander hot to brown it before you send it out of the kitchen; it should not be brown at all times.

N. B. If the maccaroni is for meagre, use cream, instead of stock or beshemell.

Potted Hare.

Bone a hare and cut it up in small pieces, cut as much fat and lean ham as there is hare, put it into a stewpan, with a bit of butter and a little stock, pepper and salt, a little fine spice, put it on a slow stove to draw down for an hour, then put a pint of Port wine, and let it boil very slow until all the liquor is reduced to a glaze, then put it into a mortar and pound it until very fine; taste it, that you may know if it wants any more seasoning; put it into potting pots, pour clarified butter over it, and put it into a slow oven for half an hour, then take it out and put it to cool, and fill it up with clarified butter: either send it up in the pot, or turn it out and garnish it with aspick.

Rabbits.

Rabbits will take twenty minutes to roast; baste them constantly with butter, and just before they are taken up baste them with butter, flour them, and sprinkle them with salt; before you dish them, cut the heads off and split them, and put them on the sides of the dish. The sauce is the livers and parsley boiled together, then chopped fine, and add a little stock and melted butter.

January 2.

No. 2. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,
removed with a
HAUNCH OF VENISON.

Tenderones of Veal and Truffles.	A Fowl à la Duchesse.
A Filiet of Pork, with rober sauce.	A Brisket of Beef, stewed, & Spanish onious and sauce.
Two Chickens, boiled, and celery sauce.	Two Ducks, forced, braised, and olives.
A Ham, braised, glazed, and greens.	A Loin of Veal, à la beshemell.
A Roulard of Veal, and mushrooms.	Two boiled Fowls, with taragon sauce.
A Neck of Venison, braised, and roots.	A Goose.
A Currie of Rabbits and Rice.	White Collops and Cucumber.

Frame.

Soup Vermicelli,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Wild Ducks.

Mince Pies.	An Apricot Tourte.
Fat Livers, in cases.	Fondues, in cases.
French Beans.	Asparagus.
Mushrooms.	Cauliflower, and queen sauce.
A Shoulder of Lamb.	Two Pheasants.
Cauliflower, plain.	Mushrooms.
Asparagus.	French Beans.
Fondues, in cases.	Fat Livers, in cases.
An Orange Tourte.	Mince Pies.

Frame.

A Hare.

No. 2. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond.

SHRED turnips, carrots, celery, green onions or Spanish, very fine; add lettuce, chervil, asparagus, and pease; put them all into a stewpan, with about two ounces of butter, and a few spoonsful of stock; put them on a slow stove to sweat down for an hour, then fill up the stewpan with the best stock, and let it boil very slow for an hour: make a liaison with the yelks of six eggs, (for two quarts of soup,) beat the yelks very well in a bason, put a pint of cream (that has boiled) by little at a time, strain it through a hair sieve, then add a large spoonful of beshemell; take the soup off the fire, put the liaison to it, and keep stirring the soup; then put it on the fire until it comes to a boil, stir it all the time it is on the fire, otherwise the eggs will curdle. Season it with a little salt, if wanted, and put a small lump of sugar.

Haunch of Doe Venison.—See page 2.

A Fowl à la Duchesse.

Cut either one or two small fowls, (as for a fricasee,) according to the size of the dish it is wanted for; put clarified butter on a soutiespan, lay the chicken on, and put it on a pretty brisk stove, to give it a nice colour; then put it into a stewpan with a few mushrooms, a bit of butter, and a few slices of ham, cut neat; put it over a slow stove, let it simmer gently for one hour, pour the liquor from the chicken into another stewpan, put sufficient flour to dry up the butter, add a little stock, and a little coulis, squeeze a lemon, a few drops of shalot vinegar, and a lump of sugar; dish it up; put the slices of ham round the edge of the dish, by way of garnish.

Tenderones of Veal.

Tenderones of veal is the gristle-bone of a breast of veal; cut it into thin slices, put them into a stewpan, with cold water, and put them on the stove to blanch; take them off when they come to a boil, put them into a white braise, let them simmer for four hours, in which time they will be tender; take them up, and lay them on a clean cloth to dry the fat from them; cut some braised truffles into slices, and

put them into coulis, with a little white wine, and a bit of truffle glaze; squeeze an orange, and put a little bit of sugar; dish them round the dish, and put the truffles in the middle; garnish with croutons of bread or paste, or a slice of truffle between every tenderone.

Brisket of Beef, stewed.

Cut the bone from a brisket of beef, tie it up, and put it into a brown braise; it will take about five hours; put six Spanish onions into a stewpan, with some second stock, and boil it down to a glaze; take the beef up, trim it neat, and glaze it; put Spanish sauce on the dish, the onions round the dish, and the beef in the middle; the onions should be glazed.

A Fillet of Pork.

Bone either a neck or loin of pork, and cut the rind off; put some second stock into a stewpan, with fat, from any braise that you have by you; put the pork in the stewpan, cover it with onions and sage, sprinkle it with salt, and lay the rind over it; it will take three hours; take it up, dry the fat from it, and glaze it; put sauce rober on the dish, and the pork on it; garnish with either paste or croutons.

Two Ducks à la Daube.

Bone two ducks and fill them with force-meat, put them into a stewpan with a little stock to set them, put them on a slow stove for about ten minutes, then add about a pint of good stock, and the bones and giblets, half a pint of sherry, six or eight onions, a faggot, and a few blades of mace; cover the ducks with sheets of bacon, and put them on a slow stove; they will take about two hours; take them out of the braise, dry and glaze them; strain the braise, skim the fat off, and reduce it to glaze; put coulis sufficient for the quantity of sauce that is wanting; put about two dozen of olives that have been pared and scalded; put the sauce on the dish, and the ducks on the sauce.

N. B. The olives should be pared as near the stone as possible, and without breaking: when boiled they will come to their shape.

Chickens and Celery Sauce.

Boil the chickens about twenty minutes, and make the celery-sauce as follows: Cut the celery (after being properly trimmed) into small pieces, boil it in clear stock for a quarter of an hour, reduce the stock to a glaze, and add

beshemell to the cellery; take the chickens up and dry them in a cloth, put them on the dish, and the sauce over them.

A Loin of Veal à la Beshemell.

Put a loin of veal on the spit, (first, cutting the chump end off, as that makes a fricandeau, or à la daube,) do it over with oiled butter, sprinkle it with salt, paper it with double paper, tying it on with packthread, and put it to the fire; it will take two hours, or more, according to the size; when done, take it up, lay the kidney-side on a dish, (not the one that it is to be served up on,) cut out the fillet, leaving about an inch at each end, and either mince it or cut it into collops; put some good beshemell to it, season it with a little garlic vinegar, pepper, salt, lemon, and sugar; put the mince, or collops, into the place where you cut the fillet from; put bread crumbs over it, and a little clarified butter; put it in the oven for a few minutes, and brown it with a salamander; put beshemell on the dish, and the veal upon the sauce.

N. B. A loin or neck of veal that has been served up and not cut will answer the purpose as well as a fresh roasted one, by papering it, and putting it in the oven to make hot.

A Ham braised.

Put the ham to soak in warm water the day before it is wanted to be drest; put it on to boil in cold water, and let it boil about twenty minutes; take it up, take off the rind, and trim it, put it into a good brown braise, and a pint of sherry in the braise, put it on a slow stove, (the braising-pan should be covered down very close,) and boil as gently as possible for four hours, more or less, according to the size of the ham; when done, take it up, and trim and glaze it; put either spinnage, greens, beans, or coulis, according to the time of the year.

Boiled Chickens and Tarragon Sauce.

Boiled chickens and tarragon sauce. The tarragon sauce is made as follows: pick the tarragon from the stalk, leaf by leaf, put it on to blanch in a little cold water; when it boils, strain it off, put it into a small stewpan, with a little clear and pale-coloured stock, and boil it down to a glaze; add beshemell, and a few drops of tarragon vinegar. For directions about boiling the chickens, see page 13.

A Roulard of Veal and Mushrooms.

Bone a breast of veal and beat it well with a beater or chopper, (the more it is beat, in reason, the better it will keep its shape when rolled) brush it over with an egg beat up together; season it with pepper and salt, spread some good forced-meat over it, egg the forced-meat, and roll the veal up; put three small skewers in it to keep it tight, tie it up with twine, and put it in a braise; it will take two hours, or more; if there should be a ham, or a rump of beef braising, put the veal in the same pan: when done, take off the twine, but leave the skewers in, only put them out of sight, glaze it, and put the mushrooms under it.

N. B. Sorrel, white haricot beans, French beans, Spanish sauce, haricot roots, stewed cucumbers, &c. &c. will answer as well as the mushrooms: for which sauces, see Appendix.

A Goose.

A goose will take one hour to roast: put chopped sage and onion, seasoned with pepper and salt, keep it well basted while at the fire; put good gravy on the dish, and then the goose. Send apple sauce in a boat.

A Neck of Venison, stewed.

Lay the bottom of a small braising-pan with sheets of fat bacon; trim a neck of venison and lay it on the bacon, put a few onions, three heads of celery, a faggot of thyme and parsley, a few blades of mace, and a quart of stock; cover the venison with bacon, and then white paper; cover the braising-pan down close, and put it on a slow stove; let it simmer for two hours, or till the bones will pull out; take the venison up, strain and skim the braise, and reduce it to a glaze; put haricot roots and coulis to it; put the venison on the dish, and cover it over with the roots.

N.B. A breast and shoulder are done the same way; only, bone the shoulder.

White Collops and Cucumbers.

Cut the collops about the size of a half-crown-piece, flat them, and put them on a soutiespan that has been buttered; put them over a stove for a few minutes, turn them, take them off, and put them into some hot beshemell. The cucumbers should be cut in quarters, and the seed taken out; make two pieces of each quarter, let them lie in vinegar and water (with pepper and salt) about an hour before they

are put on the fire; then put them into a stewpan, with a few spoonsful of stock and a bit of butter; let them do gently until they are done, then put them to the collops.

N. B. The collops should be sprinkled with shalot and parsley, chopped very fine, before they are put on the stove.

A Currie of Rabbits.

Cut two rabbits up, the same as for a fricassee, fry them in a little clarified butter until they are of a light brown colour, put them into a stewpan with a little stock, let them do very gently for about half an hour, then put a proper quantity of sauce-tourney, and a small table-spoonful of currie powder; raise a rim of rice round the dish, and put the rabbits in the middle.

Vermicelli Soup, white or brown.

Blanch as much vermicelli as is wanted, by putting it on the fire in cold water, let it boil up, then strain it off, and put it into cold water; let the vermicelli stay in the water until it is cold, (if it is left on a sieve to drain while hot, it becomes lumpy, and will not dissolve again,) strain it quite dry from the cold water, put as much best stock as you want soup. If it is for white, make a liaison of six eggs, as directed in page 12.

A Chine of Mutton.

A chine of mutton will take rather better than two hours, but that depends on the size. When you have tied it on the spit, butter it with oiled butter, and sprinkle it with salt, tie about three sheets of paper over it, put it down to the fire, and baste the strings directly, otherwise they will burn.

N. B. Mutton should be done with the gravy in it, but not under done. Always use a paste brush to butter your meat with, as no one thing looks so untidy as daubing the butter on with the hand.

SECOND COURSE.

Wild Ducks.

Wild ducks will take fifteen minutes roasting: they should be rather under than over done.

Apricot Tourte.

Sheet the tart pan with puff paste, put in some apricot-jam, cross-bar it as your fancy directs, and bake it rather pale; sometimes it may be glazed, which is done in the following manner: sift some fine sugar on it, after it is taken out of the oven, and hold a hot salamander over it till the sugar is melted.

Mince Pies.—See page 8.

Fat Livers in Cases.

Scald the livers for a few minutes, to take away any bitterness that might remain from the gall, lay them on a cloth to dry, then butter a tart-dish, put in the livers, and sprinkle them with pepper and salt; put them in the oven for about ten minutes, have a proper case to the size of the dish, put the liver and liquor into the case, and put the dish with the case on it in the oven for a few minutes.

N. B. If they are too much done, they become hard.

Fondues.

Grate half a pound of Parmasan-cheese, put a bit of butter into a stewpan, when melted, add a few spoonsful of cream; put the cheese in while on the fire, and keep stirring it until melted; then take it off the fire, and put in six yelks of eggs, one at a time, stirring it all the while; put in about two tea-spoonsful of mustard, and a little pepper and salt, beat it up until it becomes like a thick cream, then beat up well the whites of three eggs, and put them to it; put it into a case, if for one, or in small cases folded up for that purpose: ten minutes will bake them.

N. B. There are moulds sold at the turner's for making paper cases.

Asparagus.—See page 7.

French Beans.—See page 9.

Stewed Mushrooms.

The mushrooms should be peeled very thin and put into water, with the juice of a lemon; melt a bit of butter in a stewpan, then put in the mushrooms, and a little pepper and salt, set them over the fire for about fifteen minutes, (they should do very slow) add a little beshemell, if for white; and coulis, for brown.

N. B. Garden mushrooms are best.

Cauliflowers.

Cauliflowers should be cut in handsome pieces before boiled; a few minutes will boil them, if young; take them up on a sieve, and let them drain quite dry; put them on the dish, and the sauce over them.

A Pheasant.

A pheasant will take about twenty minutes to roast: send bread-sauce in a boat, made as directed in page 7.

Shoulder of Lamb.

A shoulder of lamb will take half an hour to roast; send mint-sauce with it.

N. B. Chop mint very fine, and put it into a boat with vinegar and sugar.

Orange Tourte.

Sheet the tart-dish with puff-paste, fill with marmalade, cross bar it, and bake it of a nice brown, or glaze it.

A Hare.

A hare will take about three quarters of an hour to roast; make common stuffing in the following manner: about three handsful of bread crumbs, one of suet, chopped very fine, a little lemon-thyme and parsley, and two eggs; roll it up, and put it into the belly of the hare; cover the back of the hare with fat bacon to keep it moist, baste it very often, dish it up with gravy and butter, and send currant jelly in a boat.

N. B. Beef suet is best for all purposes.

With a dinner of seven dishes a side, send up, at least, six dishes of vegetables to go down the middle, or on the side table, it being more genteel.

January 3.

No. 3. BILL OF FARE.

FIRST COURSE.

Soup à l' Italienne,
removed with a
HAUNCH OF VENISON.

Small Mutton Pies.	Petit Pâtés of Chicken and Ham.
Two boiled Fowls, and beshemell.	A Fillet of Veal à la flamond.
A Haricot of Mutton.	A Neck of Pork, roasted.
Lamb's Head, &c. &c.	A Leg of Lamb, and cucumbers.

A Salt Chine and greens.	Frame.	A Turkey and Truffles.

A Fillet of Mutton, and Haricots.	A Breast of Veal, with mushrooms.
A Tongue, glazed, and greens.	A Haricot of Mutton.
A Goose.	Two Fowls, boiled, and oyster sauce.
Petit Pâtés of Sweetbread.	Small Mutton Pies.

A Tureen of Mock Turtle,
removed with
RIBS OF BEEF.

SECOND COURSE.

Five Partridges.

A Savoy Cake.	A Basket of Pastry.
French Beans, plain.	Asparagus.
Cauliflower and sauce.	Smoaked Salmon, in cases.
Escaloped Oysters.	Ragout Mellé.
A Gooseberry Tourte.	Mince Pies.

Two Rabbits.	Frame.	Eighteen Larks.

Mince Pies.	A Gooseberry Tourte.
Ragout Mellé.	Escaloped Oysters.
Smoaked Salmon, in cases.	Cauliflower à la flamond.
Asparagus.	French Beans, with sauce.
A Basket of Pastry.	A Savoy Cake.

Five Woodcocks.

No. 3. BILL OF FARE.

FIRST COURSE.

Italian Soup.

BLANCH off Italian paste, and put it in a small soup-pot, with as much stock as necessary, and boil it about half an hour; if for white, make a liaison, as before directed in page 12. Two quarts is quite sufficient for one tureen.

Haunch of Venison.—See page 2.

Petit Pâtés.—See Appendix.

Small Mutton Pies.

Raise as many small pies as the dish will hold, cut the fillet off a neck of mutton and some fat, take all the skin and sinews from it, and mince it very fine with your knife, (not with a chopping-knife); put about a spoonful of stock into a stewpan, with the mutton; mix a little chopped shalot, mushrooms, parsley, and thyme, and very little pepper and salt; add it to the meat, and set it on the fire for a few minutes, stirring it all the while; take it off to cool, then fill the pies; they will take about half an hour baking: with the meat that is left, put as much coulis and stock as you think will fill the pies up; when they are baked, cut the tops off, and fill them with it; dish them on a napkin.

N. B. All pastry should be dished on napkins.

Boiled Fowls, and Beshemell.

Boil them as before directed in page 13; pouring beshemell only over them.

A Fillet of Veal à la Flamond.

Daub a fillet of veal with bacon, rolled well in fine herbs and fine spice; cover it with bacon and paper; either roast or braise it, (it eats better roasted); it will take two hours and a half either to roast or braise; if braised, put a pint of sherry in the braise, and pour sauce-flamond over the veal. For sauce, see Appendix.

A Neck of Pork.

A neck of pork will take nearly two hours roasting: saw the chine-bone off, and take the blade-bone out, score it, and sprinkle it with salt: send apple-sauce in a boat.

A Haricot of Mutton.

Cut a neck of mutton into cotelettes, pass them off on a soutispan buttered; as soon as they are warm, turn them; take them off the soutiespan, and put them into a stewpan, laying them regularly round the bottom; put in about half a pint of good stock, cover them with white paper, and let them simmer for two hours; lay them round the dish, and the roots in the middle; skim the stock they were done in, and add it to the haricot-sauce, which will give it the true flavor of the mutton.

N. B. A haricot of venison is dressed the same way.

A Leg of Lamb and Cucumber Sauce.

A leg of lamb will take one hour and a half roasting; put it on the spit, butter and salt it, tie on it three sheets of paper, and baste it well; when done, take it up, and put the sauce on the dish, and the lamb on the sauce: if it should not be brown, glaze it.

Lamb's Head and Appurtenances.

The head should be sawed in two, and boiled till quite tender; then take it up and pull all the bones out; mix fine herbs and bread crumbs, pepper and salt; egg the lamb's head, and put the bread crumbs, &c. on it; then dip it in the eggs again, and put more bread crumbs on it; then peel the tongue, and crumb it in the same manner, which should be done three times over, to make it look large and handsome; pour oiled butter over them, and put them in the oven; cut the liver and heart in slices, with the same quantity of fat and lean bacon; fry the bacon first, and put it on a sieve to drain; then fry the liver and heart; the liver requires very little frying; if fried too much, it becomes hard and unpleasant: lay the liver round the side of the dish, with a little poivrade-sauce at the bottom; put the head on the dish, one side at each end, and the tongue in the middle.

N. B. The head and tongue should be of a nice light brown: if the oven does not brown them enough, hold a salamander over them.

A Turkey and Truffles.—See page 4.

A Salt Chine.

A salt chine will take three hours boiling; put greens round it.

Breast of Veal.—See page 5.

A Fillet of Mutton.

A fillet of mutton means a loin, the chump end cut off, and may be braised, or roasted; it will take two hours either way: if roasted, it should be first put on a lark-spit, then tied on a spit, butter and salt it well, put a paste on it, and a paper over all; when done, take it up and glaze it, and put haricot beans under it.

Two Fowls, and Oyster Sauce.

Boil the fowls as before directed in page 13. Make the oyster-sauce as follows: blanch and beard half a hundred of oysters, don't let them come to a boil, (oysters should not boil by any means, as they become hard and insipid,) strain the liquor, put a bit of butter into a stewpan; when melted, add as much flour as will dry it up; then the liquor belonging to the oysters and beshemell, according to the quantity: dish the fowls, (first drying them,) and put the sauce over them; squeeze half a lemon into the sauce, and put a little salt and sugar.

A Neat's Tongue.

A neat's tongue will take three hours boiling; when done, take it up, peel, trim, and glaze it; put greens round the dish, and the tongue in the middle.

A Goose.—See page 15.

Mock Turtle.

Scald a calf's head with the skin on, saw it in two, take out the brains, tie the head up in a cloth, and let it boil for one hour; then take the meat from the bones, and cut it into small square pieces, and throw them into cold water to wash them clean; then put the meat into a stewpan, with as much good stock as will cover the meat; let it boil gently for an hour, or until quite tender; then take it off the fire, put about half a pound of butter into a stewpan, and half a pound of lean ham cut very fine; some chopped parsley, orange and lemon thyme, sweet marjoram, knotted ditto, basil, three onions, chopped mushrooms, and shalots; put a pint of stock to the herbs and butter, put them on a slow stove, and let them simmer for two hours; put as much flour as will dry up the butter; add stock accordingly, (so as to make two tureens); add one bottle of Madeira, let it boil a few minutes, rub it through a tammy, and put it to the calf's head; put force-meat balls and egg ditto; season it with cayenne pepper, and a little salt, if wanted; squeeze

two Seville oranges and one lemon, a little fine spice and sugar to make it palatable.

Ribs of Beef.

Ribs of beef will take about three hours; but that depends on the size and weight; put it on the spit, butter it, and salt and paper it; before the beef is taken up, baste, flour, and salt it.

SECOND COURSE.

Partridges.—See page 7.
Savoy Cake.—See Appendix.

A Basket of Pastry.

A basket of pastry, such as tartlets of any sweetmeat: sheet the tartlet-pans with puff-paste, put in any sweetmeat you think proper, cross-bar them, and bake them in a quick oven.—For basket, see Appendix.

Cauliflower.—See page 18.
Ragout Mellé.—See page 9.
Mince Pies.—See page 8.

A Gooseberry Tart.

A gooseberry tart at this time of year is made of bottled gooseberries; sheet the tart-pan with tart-paste, put the gooseberries in, and moist sugar; cover it over with the same sort of paste, beat up the white of an egg, brush the tart over with the egg, sift sugar over it, and bake it in a slack oven.

Escaloped Oysters.

Blanch the oysters, beard them, and strain the liquor; put a bit of butter into a stewpan, when melted, put as much flour as will dry up the butter; pour in the oyster liquor and a little stock, boil it for a few minutes, put the oysters in, season it with a little pepper and salt, butter the escalop-shells, then put the oysters, and as much of the liquid as they will hold; put crumbs of bread over the oysters, and drop oiled butter over them with a paste brush; put them in the oven to brown; if the oven is not hot enough, hold a salamander.

N. B. If for meagre, do not use any stock, but cream instead.

Smoked Salmon.

Smoked salmon is had from the oilman's; it is to be cut in thin slices and put in a case, and then put in the oven; there should be a little oiled butter in the case: a few minutes will do the salmon, as it only wants warming through.

Rabbits.—See page 10.
Larks.—See page 9.
Asparagus.—See page 7.
French Beans.—See page 9.

Woodcocks.

Woodcocks will take about fifteen minutes; have a toast baked and put on a plate, and put under the woodcocks to catch the train; put the toast and train on the dish, and gravy and butter, and the woodcocks upon the toast.

January 4.

No. 4. BILL OF FARE.

FIRST COURSE.

Vermicelli Soup,
removed with
FISH,
removed with a
HAM, braised, glazed, &c.

A Civet of Hare.	Tenderones of Lamb à la Poulet.
A Leg of Lamb boiled, and Loin fried, and spinage.	Boiled Fowls, and celery sauce.
Two Ducks braised, and turnips.	A Breast of Veal, à la Flamond.
Shoulder of Lamb, larded, and sorrel sauce.	Neck of Mutton, larded, glazed, and carrot peas.
A raised Pie, with Partridges.	Frame. A raised Pie, with Woodcocks.
A Fillet of Beef, and Spanish sauce.	A Fricandeau of Fowl, glazed, and endive.
A Roulard of Mutton, and cucumber sauce.	Ox Cheek and Roots.
A Bacon Chine, and greens.	Neck of Mutton, boiled, and turnips.
A Matelot of Eels.	A Salmie of Wild Duck.

Soup and Boulie,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Pheasants.
One larded.

Raspberry Cream.	Jelly Marbre.
French Beans.	Asparagus.
Peths au Gratin.	Lobster.
Mince Pies.	Cheesecakes.
An Omelet Soufflé.	Broiled Mushrooms.
Six Snipes.	Frame. Two Dun Birds.
Mushrooms, with white sauce.	An Omelet Soufflé.
Cheesecakes.	Mince Pies.
Dressed Crab.	Peths au Gratin.
Asparagus.	French Beans, with sauce.
Jelly Marbre.	Cederata Cream.

A Hare.

No. 4. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Fish.—See a general direction in the Appendix.
Ham Braised.—See page 14.

Tenderones of Lamb à la Poulet.

Cut a breast of lamb into six pieces, put them into a stewpan with cold water, and put them on the fire to blanch; when they come to a boil, take them off, and wash them in cold water; put them into a white braise, put them on a slow stove, and let them do very slow for two hours, or until the bones will draw out; take them up and dish them, and pour sauce à la reine over them; garnish either with paste or bread croutons.

A Civet of Hare.

Cut up a hare (that has been roasted not too dry) as neat as you can, by leaving as little bone as possible; put the trimmings into a stewpan, with four large onions, a faggot of thyme and parsley, a few blades of mace, a pint of good stock, and a pint of port wine; put them on a slow stove, let it boil very gently for two hours, and then strain it off; put a bit of butter into a stewpan to melt, then put a little flour, stir it about to mix it, then the liquor that was strained from the trimmings of the hare; let it boil for a few minutes, and strain it through a tammy; boil two dozen of button onions in stock, and put them to the civet; dish the hare first, put the sauce over the hare, and the onions at the top.

A Leg of Lamb boiled, and Loin fried, and Spinage.

A leg of lamb boiled, and loin fried: the leg of lamb will take about an hour and a half (but depends upon the size: cut the loin in cutlets, and fry them; put spinage round the dish, the leg of lamb in the middle, and the cutlets round it; put a little beshemell over the leg of lamb; garnish with carrot, &c. &c.

Boiled Fowls.—See page 13.

Breast of Veal à la Flamond.

Cover the bottom of a stewpan with bacon, put the veal in, and cover it with bars of bacon; put a pint of stock, and a pint of white wine; set it on a slow stove for two hours, or until the bones will part from the meat; take it up, strain the liquor that the veal was stewed in, and skim it; make the sauce from that, add mushrooms, squeeze a lemon, and put a little shalot vinegar, and a little dust of sugar; dish the veal and pour the sauce over it.

Two Ducks braised, and Turnips.

Bone them and fill them with force-meat; put the bones, and any other poultry trimmings into a stewpan, lay the ducks on the bones, &c.; put a few onions, a faggot, a few blades of mace, a pint of stock, and a little sherry wine; cover the ducks with sheets of bacon and paper; cover them down close, and put them on a slow stove for two hours; when they are done, take them up, strain the braise, skim the fat from it, and reduce it to a glaze; scoop as many turnips as is requisite, and fry them in clarified butter; put a little coulis to the glaze of the ducks, and the turnips in the coulis; give them a boil; put the turnips on the dish first, then the ducks, first glazing them.

A Neck of Mutton larded, and Carrot-peas.

Trim a neck of mutton, lard the fillet, put it into a stewpan of cold water, and put it on the fire to blanch; when it boils, take it off, and put it into cold water; put trimmings of any kind of meat into a stewpan (that will hold the neck of mutton) with a few onions, sweet herbs, and a quart of second stock; put the neck of mutton in, cover it with sheets of bacon and paper; set it on a stove; it should simmer only for two hours; take it up, put it in the oven for a few minutes, and glaze it: have about half a pint of scooped carrots, the size of peas, boil them in some good stock down to a glaze; add coulis: put the sauce on the dish, and the mutton on the sauce.

A Shoulder of Lamb larded.

Take the blade-bone out of a shoulder of lamb, fill it with force-meat, sew it up with twine, then lard it; put trimmings of any sort of meat into a stewpan, with onions, celery, a faggot, and bits of carrots; put the lamb upon those, cover it with fat bacon, put a quart of second stock, and let it do very gently for two hours; put a little lighted charcoal upon the lid of the stewpan to raise the bacon;

when done, take it up, and put it in the oven for a few minutes; glaze it, put sorrel-sauce on the dish, and then the lamb.

A Woodcock-Pie.

Raise a pie according to the size of the dish that it is to go on; lay a few slices of veal on the bottom; then a layer of force-meat; then put in six woodcocks, season them with fine herbs, and chopped mushrooms; put in a pound of raw truffles pared and cut in thick slices; cover the woodcocks over with sheets of bacon; cover the pie, and garnish according to fancy; it will take two hours and a half to bake; when done, cut the top off, pour off the fat, and put in some coulis.

A Partridge Pie.

Raise a pie according to the size of the dish; put in slices of veal in the bottom of the pie, then good force-meat; then put in the partridges, which should be boned and filled full of forced-meat, and a whole raw truffle in each; season it with fine herbs, and chopped mushrooms; put in one pound of raw truffles, first being pared; cover the partridges with sheets of bacon, then put the lid on, and garnish as you please; it will take three hours baking. The oven for those kind of pies should not be too hot. Cut half a pound of ham into small pieces, and put it into a stewpan, with the bones, livers, and gizards of the partridges, and any other loose giblets that you may have at hand; put about a dozen shalots, and a few blades of mace; set it on the fire with a little stock to draw down, for about ten minutes; then put about three pints of good stock, and half a pint of Madeira; let it boil very gently for about two hours, then strain it off, and put about one ounce of butter into a stewpan to melt; then put as much flour as will dry up the butter; then put in the liquor that the partridges bones were stewed in; boil it very slow for a few minutes, (keep stirring it while on the fire, for, any thing that has flour in it is apt to stick to the bottom,) and strain it through a tammy; pour the fat from the pie, and put in the sauce; you may add a few fat livers and a sweetbread cut as for a ragout.

A Fricandeau of Fowl and Endive.

Prepare a fowl, as in page 3; lard it, lay the bottom of a stewpan with sheets of bacon; then lay the bones of the fowl, and any other trimmings, and the fowl upon them; put in about a pint of second stock, a few bay leaves,

onions, and a faggot; cover the fowl with sheets of bacon, and then with white paper; set it on a stove, and let it do very gently; the slower these kind of things do the better; put a little fire on the top of the stewpan; it should simmer for about one hour and a half; the liquor should not come near the bacon; when done, take it up and put it in the oven for a few minutes, to raise the larding, before it is glazed. Put the endive on the dish first, and the fowl on it; garnish with croutons and carrot roses, or what you think proper.

N. B. All lardings should be put in an oven for a few minutes before they are glazed.

A Fillet of Beef, larded.

Cut the fillet out of a sirloin of beef, trim it and lard it; then lay it in a marinade, made as follows: put the fillet, after it is larded, in a deep dish; pour about half a pint of salad oil over it, slice four or five onions, spread them over the beef, and a few bay leaves, thyme, and basil; and over them pour half a pint of vinegar; let it lie in this all night, then put it into a braising pan, (but not a very deep one,) with the marinade, and about a pint of stock; cover it with bacon and paper; be sure to let it simmer very gently; it will take two hours: when done, pour off the liquor, and strain it; skim the fat from it very clean; reduce it to a glaze, and put Spanish sauce to it; boil four Spanish onions until they are done, glaze them, and put them round the beef when you dish it; put the sauce on the dish first, then glaze the beef, and put it on the sauce.

A Roulard of Mutton, done the same as a Roulard of Veal.—See page 15.

Cucumber Sauce, with other Sauces.—See Appendix.

An Ox Cheek, with Roots.

Stew an ox cheek the same as a brisket of beef; dish it, and put haricot sauce over it. All the bones should be taken out and trimmed very neatly.

A Neck of Mutton, boiled.

A neck of mutton will take an hour and a half to boil; rub the turnips through a hair sieve; first, be sure to squeeze all the water from them; put a little cream and butter, a little salt and white pepper; garnish with carrots cut as croutons, or roses; send caper sauce in a boat.

N. B. Before it is put into boil, saw the chine bone, and strip the ribs half-way down, and chop them off.

Bacon, Chine.

A salt chine of pork will take about two hours; put greens round the dish, and the pork in the middle; garnish with carrot.

A Salmie of Wild Duck.

Cut up two wild ducks, (that have been dressed, and left from the day before); put the legs, wings, and breasts, cut in slices, into a stewpan, and set them by until wanted; put the trimmings into another stewpan, with a few shalots, a pint of good stock, and half a pint of red wine; set it on a stove, let it boil for half an hour, and then strain it off; put a bit of butter into a stewpan, when melted, put a little flower, and the liquor that has been strained from the bones; give it a boil, and strain it through a tammy sieve; put it into a stewpan, give it a boil, squeeze a Seville orange in it, put a little cayenne pepper to it; then pour it over the duck, and put it by the side of the stove; do not let it boil, or it will be hard; the sauce should not be quite so thick as sauces are in general.

A Matelot of Eels.

Cut one or two eels in pieces about two inches long, put them into a stewpan, with cold water, to blanch; when they come to a boil, take them off, and put them into cold water; scrape the second skin and fat off, wash them in several waters, (otherwise it will make the sauce muddy and greasy); when very clean, put the eels into a stewpan, with half a pint of good stock, half a pint of red wine, about two dozen of button onions neatly peeled, and take care that the root is not cut off, for, if it is, the onions will boil to pieces; put about an ounce of butter into a stewpan, with a little chopped thyme, parsley, shalots, and as much flour as will dry up the butter; put the liquor from the eels to it, and keep stirring it till it boils; then rub it through a tammy, and put the sauce to the eels; put a little anchovy essence, squeeze a lemon, put a very little sugar, and garnish with croutons.

Soup and Boulie.

Cut a brisket of beef that has been stewed into small square pieces; have some turnips and carrots scooped, button onions and celery cut in small pieces; put the pieces

of beef in the pot first, then the roots, and about half a piece of stock; put the soup pot on a slow stove to simmer gently for one hour, then fill up the soup pot, (one that will hold about three quarts,) with best stock, and let it boil gently for about half an hour.

Fish.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasants.—See page 18.

Clear Jelly, ornamented or plain.

Directions how to boil the stock is given in the Appendix. Put the jelly stock into a stewpan; put about a handful of isinglass with it, a little cinnamon, a few cloves, and a few coriander seeds; put the jelly stock on the stove to melt; when melted, take it off; for two quarts of jelly stock, peel (very thin) six lemons and six Seville oranges; rub sugar to six more lemons, and six more Seville oranges; then squeeze them all into a bason that has the peel in, and the sugar that has been rubbed to the lemon and oranges; put a bottle of Lisbon wine, and about half a pint of brandy; put all this to the jelly stock, then break eighteen eggs (leaving out twelve yelks) whites, shells, and the six yelks, beat up together, and put them to the jelly stock; put sugar sufficient to sweeten it; put it on the fire, have a whisk, and keep whisking it until it boils; then put it to the side of the stove to boil for about five minutes; take it from the fire, put the cover on, and put lighted charcoal on the cover, and let it stay for half an hour; then put it into the jelly bag, prepared in a stand for that purpose; return it into the jelly-bag until it is clear, which is known by trying it in a glass; cover it up quite close to keep it warm, as by that means it will run the better: as for ornamenting, that must depend on fancy.

For Jelly Stand.—See Appendix.

Raspberry Cream.

Boil a quarter of an ounce of isinglass in a very little water; when dissolved, strain it through a hair sieve; while warm, put it to a quart of cream; keep whisking it up while putting the isinglass in; warm about half a pint of

raspberry jelly and put it to the cream, and a little sifted sugar and a small glass of brandy; whisk it up well until it becomes quite thick, then put it into the mould.

N. B. In summer, use fresh raspberry; about a pint will make a mould of about a pint and a half; rub it through a tammy.

Asparagus and French Beans as before directed.

Peths au Gratin.

Peths are taken out of the chine-bones of beef, mutton, or veal; put them on to blanch; when come to a boil, take them off the fire, and throw them into cold water, wash them, and put them on a cloth to dry; dip them in egg, and then in bread crumbs; do them twice over, and have clean lard in a stewpan; when hot, put in the peths, fry them of a light brown, and serve them up with fried parsley.

A Lobster.

A lobster, if sent up cold, is generally cut up and sent in the shell.

Mince Pies.—See page 8.

Cheese Cakes, of Cheese-curd, and Almonds.

Press the cheese-curd very dry, so as to get all the whey from it; then put it on the back of a hair sieve, with a bit of fresh butter, and rub it through the sieve with the back of a spoon; then put it into a bason. To as much as will make two dozen of cheesecakes, put six yelks of eggs, three whites, and a few bitter almonds; grate a lemon, and put a glass of brandy; sheet the pans with puff-paste, and put the preparation in; put them in the oven; they will bake in ten minutes.

Woodcocks.—See page 24.

Dun Birds.

Dun birds are of the widgeon and duck kind, and should be rather under than over done: they will take about fifteen minutes.

An Omelet.

An omelet is made as follows: break eight eggs (leave out four whites) into a bason, put a little chopped parsley, thyme, shalot, and pepper and salt; beat them all together for five or six minutes; then put about a quarter of a pint of good cream, and break in about two ounces of cold butter;

put butter in an omelet pan, when melted, put in the omelet, and keep stirring it about until it begins to set; then gather it up together with a knife, or a very small slice made for that purpose (which are made by Mr. Bailey, of Holborn, London); if the dish is oval, shape the omelet oval; if round, shape the omelet round; turn it out on a plate, then put it on the dish, and a little sauce-tourney round the edge of it. If for meagre, put no sauce; a few oysters chopped and put in the omelet (to make a change) eat very well: as also chopped ham, or kidney of veal, and any other thing your fancy leads to.

N. B The slice will be found better than a knife.

Mushrooms.—See page 17.

Cederata Cream.

Boil a quarter of an ounce of isinglass in a very little water; when dissolved, strain it into a quart of good cream; keep whisking the cream while the isinglass is putting in, to hinder it from settling; then put in a glass of brandy, and one table spoonful of the extract of cederata; whisk it well up until it becomes quite thick, then put it into the mould; garnish with sliced orange, if in season.

N. B. Sweeten it with lump sugar.

January 5.

No. 5. BILL OF FARE.

FIRST COURSE.

Giblet Soup,
removed with a
LOIN of VEAL à la BESHEMELL.

Pigs Feet and Ears, with rober sauce.	Escalop au Blanc, with mushrooms.
A Pâté Goodeveau.	A raised Pie, with Mutton & Potatoes.
A Neck of Venison.	A Neck of Pork, roasted.
A Fillet of Mutton, with French Beans.	Beef Olives, and sauce restauret.

A Rump of Beef, à la Daube au choux. — Frame. — A Turkey, with chesnuts and sausages.

A Soutics of Mutton with cucumbers.	Three Partridges, stewed, and truffles.
A Neck of Veal, roasted.	A Leg of Lamb, roasted, & haricots.
A raised Pic à la François.	A Volevent of Fish.
A Fricassee of Chicken.	Sheep's Rumps and Kidnies.

Soup Santé,
removed with a
CHUMP OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Darioles, in paste.	Crême du Caffé, in cups.
Des Oeufs à la Trip.	Ragout Mellé.
French Beans.	Asparagus.
Cheesecakes.	Mince Pies.
Cauliflower, with Parmasan.	Mushrooms, with white sauce.

Two Chickens, one larded. — Frame. — Three Teal.

Mushrooms, with brown sauce.	Cauliflower, plain.
Mince Pies.	Apricot Tartlets.
Asparagus.	French Beans, with sauce.
Ragout Mellé.	Des Oeufs à la Trip.
Crême du Caffé.	Darioles, in paste.

Two Rabbits.

No. 5. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Loin of Veal à la Beshemell.—See page 14.
White Collops.—See page 15.

Pigs Feet and Ears.

Braise them in a brown braise until quite tender, so that the bones will pull out of the feet without breaking the skin: the ears should be shred very fine, and put into rober-sauce; the feet should be dipped in egg, then in bread crumbs, mixed with parsley, chopped thyme, mushrooms, (if to be had,) and a little shalot, pepper and salt; do them with the egg and bread crumbs twice over; clarify a little butter, and put it on a soutiespan, and put the pigs feet on it; set them on a stove to finish, they should be of a nice light brown; put the ears on the dish first, and the feet round, the same as you would dish cutlets.

A Mutton and Potatoe Pie in a raised Crust.

Raise a pie about three inches high; cut a neck of mutton into cutlets, butter a soutiespan, sprinkle it over with mixt pepper and salt, chopped mushrooms, parsley, a little thyme, and chopped shalot; lay the cutlets on, then sprinkle them over; put them on a stove for about two minutes, just to set them; then turn them and put them to cool; when cold, lay the cutlets round the sides of the pie, in the same manner as you would round a dish; scoop potatoes, (with a turnip scoop,) and put them in the middle; scrape off the herbs from the soutiespan, and put in the pie; cover it in, and garnish as fancy directs; it will take two hours baking, in what is called a soaking oven: when done, cut the top off, and pour off the fat, but take care that none of the gravy comes out, as that is what gives it the real flavour; pour a little good coulis in; dish it on a napkin.

N. B. The neck of mutton should be boned before cut up.

A Pâté Goodeveau.

Raise a small pie about three inches high; put forcemeat round the sides, cut a sweetbread in slices, a few fat livers, and five or six truffles that have not been braised, or

raw; cut them in slices, and cover the pie in; when done, pour in some good coulis, and a glass of Madeira wine.

N. B. Boil the coulis and wine together before it is put in the pie.

A Neck of Venison.

A neck of venison is dressed in the same manner as a haunch; one hour will roast it.

Neck of Pork.—See page 20.

Beef Olives, with Sauce Restauret.

Cut about seven thin slices of beef from the rump, the same as you would cut beef-stakes; beat them very well with a beater, brush them over with egg, and then sprinkle them with fine herbs; season them with pepper and salt, roll them up quite tight, put a little stock at the bottom of a stewpan that will exactly hold them, (for, by being pressed together, they will keep their shape better,) cover them with fat bacon, cut in sheets, and put paper over that; put them on a stove to do very gently, the slower the better: they will take full two hours; take them up, and lay six round the dish, and one in the middle; pour sauce restauret over them.

A Fillet of Mutton.—See page 22.

A Turkey with Chesnuts and Sausages.

A turkey with chesnuts and sausages is done the same as a turkey and truffles, only using chesnuts and sausages instead of truffles.

A Rump of Beef à la Daube, and Cabbage.

Trim a rump of beef and daube it; put it in a marinade the night before, (make the marinade as before directed), and put it on in a brown braise: it will take four hours. Remember that it must do very slow; about one hour before it is wanted, put in about six bundles of savoy cabbage; the cabbage should be about half boiled in water, then squeezed very dry, and tied up in bundles; put Spanish sauce on the dish, the cabbage round, and the beef in the middle.

N. B. The beef should be glazed; garnish with carrot.

Stewed Partridges, with Truffles.

Draw in the legs of four partridges; lay the bottom of a stewpan with sheets of bacon, lay the partridges in, the breast downwards: put in the livers, necks, and gizards, and cover all with bacon; put in a pound of truffles that

has not been braised nor peeled, half a pint of sherry, and about a pint of good stock; three or four onions, a faggot, and a few blades of mace; put paper over all, and cover them down close; set them on a stove; they should simmer very slow, and will take one hour and a half; when done, take out the truffles, peel them, and cut them in slices; then strain the braise that the partridges were done in, and skim the fat from it; put a bit of butter into a stewpan, when melted, add flour, then the liquor the partridges were done in, then put in the truffles; take up the partridges, dry them on a cloth, and pour the sauce and truffles over them; garnish either with paste, croutons, or carrots.

A Leg of Lamb, and Haricot Beans.

A leg of lamb will take one hour and a half to roast; put the haricot beans on the dish first.

N. B. Butter, salt, and flour the lamb.

A Neck of Veal.

A neck of veal will take about an hour and a half to roast; put gravy and butter under it.

N. B. Butter, salt, and paper it, before put to the fire.

Sheep's Rumps and Kidneys.

Bone four rumps, (or more properly called, tails,) fill them with force-meat, and put them in a white braise; split four kidneys, and put them into the braise; put them on a slow stove to simmer gently for two hours; put piquant sauce in the dish, the rumps round the sides, and the kidneys in the middle.

N. B. The rumps should be glazed, and a little sauce poured over the kidneys.

A Fricassee of Chicken.

Cut up two chickens very neat, take the thigh bones from the legs, put the chickens into a stewpan of cold water, and put them on the fire to blanch; when they come to a boil, take them off the fire, and put them into cold water; put the trimmings of the chickens into a stewpan, with a little lean ham, two onions, a few cloves stuck in the onions, a faggot, and a few blades of mace; put them on the fire for an hour, with about half a pint of water; then strain it off, and put it to the chickens with about two ounces of butter; let it simmer over the stove for about half an hour, then put a bit of butter into a stewpan; when melted, put a little flour and the stock from the chicken; add as much cream as will

make it of a good white. It is a custom with some to thicken it with a liaison; a liaison of three eggs will do; put a few drops of garlic vinegar, half a lemon squeezed, and a little sugar.

A Volevent of Fish.

A volevent is puff-paste, cut in the shape of the pies, either oval or round; take out the inside, the same as you do petit pâtés; put a souties of sole in, and dish it on a napkin.

Pâté à la François.

Raise a pie about three inches high, lay the bottom with slices of veal, then a few mushrooms, then a few slices of ham, a chicken cut up, a few more mushrooms, and a sweetbread cut in slices; season it with pepper and salt, and sweet herbs; cover it in, and put it in the oven; it will take about two hours in a slack oven; when done, pour off the fat, and put coulis, and six yelks of eggs boiled hard.

A Souties of Mutton and Cucumbers.

Cut a neck or loin of mutton into cutlets, butter a sautiespan, and sprinkle it over with shalot, thyme, parsley, pepper and salt, and chopped mushrooms; put the cutlets to pass off; when done, lay them round the side of a stewpan, put a little stock in the middle, and a sheet of white paper cut round, over the cutlets: they will take one hour over a slow stove; dish them round the dish, and the cucumber-sauce in the middle.

N. B. Bone the mutton before you cut it up.

Soup Santé.

Shred turnips, carrots, small onions, and Spanish onion, when to be had: cut cabbage lettuce, pick a handful of chervil, and a pint of asparagus peas; put all into a soup-pot, with a pint of stock; set them on a stove to boil, until the stock is quite reduced, but not catched; then fill up the pot with good stock, and put two small lumps of sugar in, and a little salt, if wanted.

SECOND COURSE.

Wild Ducks.—See page 16.

Coffee Cream, in Cups.

Boil a quart of cream and put a little isinglass in, about half an ounce will be sufficient; strain the cream, and put about a pint of strong coffee; sweeten it with white sugar-candy, and put about a tea-spoonful of cederata (if to be had); put the cream into a pan, and whisk it up for about five minutes, then put the cream into cups.

Darioles, (so called from the Name of the Moulds.)

Make a bit of half puff-paste, sheet the moulds, and first butter them and dust them with flour, and half bake the paste; then fill them with custard made as follows: put a pint of milk, a pint of cream, a little cinnamon, and the peel of a lemon, into a stewpan; set it on to boil for a quarter of an hour, then let it cool; beat up the yelks of eight eggs in a bason, sweeten it with sifted lump sugar, pour the cream, &c. in, a little at a time, then mix it well, and strain it through a hair sieve; set it again on the fire, and when it begins to thicken, fill the darioles, and put them in the oven for ten minutes; when done, turn them out, and dish them, sift a little fine sugar over them, and glaze them with a salamander.

Eggs à la Trip.

Boil eight eggs hard, and put them in cold water; peel them, leave the yelks whole, and shread the whites; put a little chopped parsley into a little beshemell, and pour it over the eggs: there is no occasion for putting the eggs into the stewpan, the sauce being quite hot will warm the eggs sufficiently.

A Ragout Mellé.—See page 9.
Asparagus.—See page 7.
French Beans.—See page 9.
Mushrooms.—See page 17.
Mince Pies.—See page 8.
Cheesecakes.—See page 32.
Teal.—See page 9.
Rabbits.—See page 44.
Tartlets.—See page 44.

January 6.

No. 6. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,
removed with
FISH,
removed with a
HAUNCH OF VENISON.

Semels of Carp.	A Matelot of Eels.
Beef Palates as Cutlets.	A Breast of Lamb, and cucumbers.
A Neck of Venison.	A small Ham, and greens.
A large Fowl, with oyster sauce.	A Pheasant, stewed, & cabbage.

A Goose.	Frame.	A Sparerib of Pork.

Two Rabbits à la Portugueze, and truffles.	Two Chickens à la Reine.
Brisket of Beef, stewed, and roots.	A Breast of Veal, and peas.
Lamb's Head, &c. &c.	Neat's Tongue, and barberries.
Fillet of Sole à l'Italienne.	Fillet of Salmon, with capers.

Soup à l'Italienne,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Five Woodcocks.

A Basket of Pastry.	A Wax Basket, with Prawns.
Salsifie, fried in batter.	Artichoke Bottoms, fried in batter.
Pickled Oysters.	Lobster.
Agateau Mille-fleur.	Mince Pies.
Spinage and Eggs.	Maccaroni.

Three Teal.	Frame.	Eighteen Larks.

Maccaroni.	Spinage and Eggs.
Mince Pies.	Agateau Mille-fleur.
Lobster.	Pickled Oysters.
Artichoke Bottoms, in sauce.	Salsifie, in sauce.
A Wax Basket of Crayfish.	A Basket of Pastry.

A Hare.

No. 6. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
A Matelot of Eels.—See page 30.

Semels of Carp.

Bone two good-sized carps, and cut them into rather a large collop; put about three ounces of butter into a stewpan; put in fine herbs, such as thyme, parsley, shalots, chopped mushrooms, a little anchovy essence, pepper and salt; put it on the stove so as to melt the butter, then let it stand until three parts cold, dip the carp in, (and make as many herbs stick to it as you can,) then put it in bread crumbs, and lay them on a soutiespan, with clarified butter on it: when done, dish them round the dish, with fried parsley in the middle.

A Breast of Lamb, and Cucumber Sauce.

Cut the chine bone from a breast of lamb, put it on to blanch; when it comes to a boil, take it off, and put it in cold water for a few minutes; then score it, but mind that it is not cut through; put it into a stewpan, with about a pint of good stock; let it boil very slowly for an hour, or until the bones will pull out, then put it on the gridiron to grill; put cucumber sauce on the dish first, and the lamb on the sauce.

Beef Palates in Cotelets.

The palates should be braised, until very tender, then cut them into the shape of a cutlet, with a cuttrr for that purpose; dish them round the dish, and pour ravigot sauce in the middle.

Ham.—See page 14.
Venison, roast.—See page 2.

A Pheasant braised, and stewed Cabbage, &c.

Draw in the legs of a pheasant; put a few trimmings of poultry, the neck and gizzard of the pheasant, (the same of any other game that you may have,) put it into a stewpan,

with a quart of good stock, a few onions, a faggot, a few blades of mace, and the fat of any braise that has been strained off; wrap the pheasant up in bacon; put the breast downwards; put half a pint of sherry; set it on a stove, to do very gently: one hour will do it; when half done, put in six bundles of cabbage, (prepared the same as for partridge); when done, strain off the braise, and skim the fat very clean from it; put a bit of butter into a stewpan, when melted, put a little flour to dry up the butter; then put in the bottom of the braise the pheasant was done in, and squeeze a lemon; when it has had a boil, put the pheasant on the dish, the cabbage round it, and the sauce over all.

N. B. The cabbage should be well dried, in a clean cloth, before it is put on the dish.

Fowl and Oyster Sauce.—See page 22.

A Sparerib.

A sparerib will take one hour and a half, but that depends upon the size; sprinkle it with sage, chopped very fine, a few minutes before it is taken up; put gravy under it, and send apple sauce in a boat. Be particular never to put gravy over the meat, as it makes it eat insipid.

Neat's Tongue, and Barberries.

Cut a tongue that has been roasted into neat slices; put some sauce-tourney into a stewpan, and about two table spoonsful of preserved barberries to the sauce; give it a boil; then put in the slices of tongue to warm; when warm, dish the tongue round the dish, and the barberries in the middle.

A Goose.—See page 15.

Chickens à la Reine.

Chickens à la Reine are boiled for fifteen minutes; dish them, with cauliflower or broccoli round them, and pour sauce à la reine over them.

Rabbits à la Portugueze.

Bone two rabbits, and spread them with forced meat; roll them up, and make them as near the *shape* of chickens (trussed for boiling) as you can; put the bones into a stewpan, with any other trimming of poultry, with a few onions, a faggot, a little mace, and three or four bay leaves; put the rabbits in, peel two lemons, then cut them in slices, lay them over the rabbits, and sheets of bacon over them: put a pint of stock; set them on the fire, and let them simmer

very slowly for one hour and a half; then strain the braise, skim the fat off, and make the sauce from it; put a few truffles in the sauce; put the sauce on the dish first, then glaze the rabbits, and put them on the sauce: for a change, lard them.

Breast of Veal and Peas.

Braise a breast of veal the same as directed in page 6; stew peas in the following manner: put a bit of ham on the bottom of the stewpan, then a bit of butter, (wash the peas in several warm waters to take the salt from them,) then put the peas into a stewpan, with two chopped onions, one table spoonful of sugar, and about half a pint of stock; put them on a stove to stew for one hour, then put a bit of flour and butter mixed; take up the veal; pull all the bones out; put it on a dish, and put the peas upon the veal.

N. B. Peas are preserved, in salt and water, in bottles.

Roots.—See Appendix.

Brisket of Beef, stewed.—See page 13.

Lamb's Head.—See page 21.

Fillets of Salmon, with Capers.

Cut six thin slices of salmon, flat them gently, season them with pepper and salt, (first brush them over with egg); roll them up, and put them in a stewpan that will just hold them; put about half a pint of stock; cover them with bacon; set them on a stove for half an hour, when done, lay them round the dish; put a little coulis into a stewpan, with the liquor the salmon was done in; a few capers, chopped; a little anchovy essence, a glass of Madeira, and squeeze half a lemon in it, with a little sugar. If for meagre, use fish stock.

Fillet of Sole à l'Italienne.

Fillet a pair of soles; scrape two of the fillets, and as much fat bacon; put it into the mortar, with a little parsley, shalots, and thyme, all chopped very fine; rub it about the mortar for a few minutes; put in half the crumb of a French roll, that has been soaked in cream; mix them all together; then beat up the white of an egg, and put it in the mortar, with a little pepper and salt, and two anchovies, washed, boned, and chopped very fine; take it all out of the mortar; flat the fillets of soles, brush them over with egg, then spread the force on, and roll them up; put them in a tart pan, (first covering the bottom with bacon); put a few spoonsful of stock; cover the fillets with bacon; put them

in a slow oven for half an hour, then dish them, and pour white Italian sauce over them. If for meagre, leave the bacon out.

Italian Soup.—See page 20.

Fish.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

A Wax-Basket.—See Appendix.

Prawns are had from the fishmonger, readily boiled.

A Gum Paste-Basket.—See Appendix.

Tartlets.

Sheet the tartlet-pans with puff-paste, put what sweetmeat you think proper, cross-bar them, and put them in the oven to bake; when done, put them on paper to soak the butter from the paste.

Artichoke Bottoms à l'Italienne.

Put the artichoke bottoms to soak in warm water, change the water several times; when quite soft, trim them, and put them into a stewpan, with a little stock, to keep hot; put the artichoke bottoms on the dish, and Italian sauce over them.

Salsifie.

Boil it until it is tender, then peel it, and put it on a dish; put a sharp sauce over it.

Mince Pies.—See page 8.

Gateau Millefleur.

A gateau millefleur is cut out of puff-paste; there are millefleur cutters for that purpose; put different sweetmeats in every piece, spin carmel sugar over all, as it hinders the paste from falling off.

Lobster, cold.—See page 32.

Pickled Oysters.

Get one hundred of the largest oysters that you can procure; when opened, put them on the fire to make hot; (but do not let them boil,) take them off, and strain the liquor through a tammy-sieve, beard the oysters, and put them into cold water for the time the pickle is making; put to the

liquor of the oysters about a gill of vinegar, and the same quantity of sherry, a few bladés of mace, a little whole white pepper, and a little salt; let it boil for half an hour; then make the oysters very dry, by laying them on a cloth, and put them to the pickle to boil for one minute; put them to cool. They do either for second course or supper.

Spinage and Eggs.

The spinage, when boiled, should be squeezed as dry as possible; then chopped very fine, and put into a stewpan, with a little beshemell, or a small bit of butter, a little cream, and very little pepper and salt; dish the spinage, and then put the eggs in to poach; be careful that they do not get too hard; the water should boil, and have a little salt and vinegar in it; when the eggs are put in, do not put the water on the fire, as they will do better by being covered up; they will do in three minutes; when you take the eggs up, trim the ragged parts of the white off, put them on the spinage, and garnish with croutons.

Maccaroni.—See page 9.
Mince Pies.—See page 8.

January 7.

No. 7. BILL OF FARE.

FIRST COURSE.

Soup Cressey,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES.

Risoles.	Petit Pâtés of Chicken and Ham.
Two Necks of Lamb à la Chevaux de Frize.	A Leg of Pork à la Boiseau.
Emince of Mutton, with cucumbers.	A Blanquet of Fowl and mushrooms.
Two boiled Chickens, and cauliflower.	A Neck of Veal, braised, and white sauce.

A Loin of Veal.	Frame.	A Haunch of Venison.

A Neck of Mutton boiled, and turnips.	Two Chickens, boiled, and tarragon sauce.
A Souties of Sole, & sauce à la reine.	Scorched Collops.
A Goose, roasted.	A Fillet of Mutton, with haricots.
Small Mutton Pies.	Crockets.

Soup,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Four Partridges.

Rhenish Cream.	A Trifle.
French Beans.	Asparagus.
Small Curd Puddings, with wine sauce.	Mince Pies.
Lobster au Gratin.	Escaloped Oysters.
Artichoke Bottoms in Sauce.	Sea Kail.

Six Snipes.	Frame.	Eighteen Larks.

Sea Kail.	Artichoke Bottoms, in white sauce.
Escaloped Oysters.	Lobster au Gratin.
Mince Pies.	Small Curd Puddings, with wine sauce.
Asparagus.	French Beans.
A Trifle.	Rhenish Cream.

Two Dun Birds.

No. 7. BILL OF FARE.

FIRST COURSE.

Soup Cressey.

GRATE four carrots, a few sliced onions, cut lettuce, and chervil, and put them all into a stewpan, with a bit of butter; put a pint of lentils on the top of the roots, and add a pint of good stock; let it simmer for half an hour, then fill it up with stock; let it boil gently for an hour, then put in the crumb of two French rolls: when well soaked, rub it all through a tammy; have a little rice boiled in stock to put in the tureen.

Fish.—See Appendix.

A Turkey and Truffles. See page 4.

Petit Pâtés.—See Appendix.

Risoles.

Mince any kind of white meat, such as fowl, turkey, or veal sweetbreads; put a little beshemell in a stewpan, make it hot, then put in the mince, season it with pepper and salt, a drop or two of garlic vinegar, the juice of half a lemon, and a little pounded sugar; put it on a dish to cool; when quite cold, roll it up, either round or long, beat up two eggs in a bason, dip the risoles in them, and roll them in bread crumbs; they should be done twice over; have some clean lard in a stewpan made quite hot; (the lard is not hot enough for frying either risoles or fish, until it stops boiling) then put in the risoles, have a sieve by the stove where you are frying to put them on, as soon as done, which will not be many minutes; pick some parsley, and dry it before the fire; put it in a proper cullender, and set the cullender in the lard; about one minute will be sufficient to crisp it: lay the risoles round the dish, and the parsley in the middle.

A Leg of Pork à la Boisseau.

A leg of pork for this purpose should be in salt about four days, and put in boiling water, to boil for about ten minutes; then take it up and skin it, spit it, and put it to the fire; it will take two hours to roast. About half an hour before it is taken up, shake on plenty of bread crumbs; then baste it with butter, put on more bread crumbs, and repeat basting and putting bread crumbs until it looks of a nice brown;

take it up, and put under it a little sage and onion, chopped very fine, and boiled in good gravy: send apple-sauce in a boat.

Two Necks of Lamb à la Chevaux de Frize.

Trim two necks of lamb very neatly; strip and scrape the bones very clean from the meat; lard the fillet part, which is the lean, the length of the neck; the fat at the best end to be taken equal to the lean of the other end; braise them in a dry braise, for which see Appendix; when done, take them up, and put the bones one within the other; put them in the oven for a few minutes, glaze them, and put cucumber sauce in the dish, and then the lamb.

A Blanquet of Poularde, with Mushrooms.

Cut the breasts of one or two fowls (that have been roasted or boiled) into collops; put all the other parts into a stewpan with some lean ham, a few shalots, a faggot, some trimmings of mushrooms, and about a pint of pale-coloured stock; let it boil very slowly for half an hour, then strain it off; put a bit of butter into a stewpan, about half a pottle of mushrooms cut into thin slices; a table spoonful of stock, and the juice of half a lemon (to keep the mushrooms white); let them do gently for about ten minutes; put in a little flour, and shake it about the stewpan, (do not stir it with a spoon, for fear of breaking the mushrooms); then add the stock that the bones of the fowls were boiled in, with the addition of a little cream; let it boil about three minutes, then put it to the fowl, add a few drops of garlic vinegar, and a little pounded sugar; garnish with croutons, either with paste or bread.

Fillets of Mutton, with Cucumbers.

Cut the fillet of the inside of a cold chine of mutton into thin collops; prepare the cucumbers the same as for sauce, (only leaving out the onions,) and put the mutton to them; set it on the fire for a few minutes, but do not let it boil.

Neck of Veal braised, and Sauce à la Reine.

Trim a neck of veal by cutting off the chine bone, and cutting the rib bones short; set it on the fire in cold water to blanch; when it comes to a boil, take it off and throw it into cold water; lay the bottom of a stewpan with sheets of bacon, put the veal in, and cover it with bacon; put in a few onions, a faggot, a few blades of mace, and a bit or two of carrot, and one quart of stock; cover it with paper,

and set it on the fire; it will take two hours to do; when done, take it up, dry it, and put the sauce over it.

Boiled Chickens and Cauliflower.—See pages 20 and 18.

A Haunch of Venison.—See page 2.

Loin of Veal.

Cut the chump off, (which you may use for another purpose,) and put the loin on a spit, butter, salt, and paper it; it will take two hours; then take the paper off, baste with butter, salt and dredge it: dish it and put gravy and butter under.

Neck of Mutton boiled, and Turnips, &c.—See page 29.

Chickens with tarragon.—See page 14.

Scorch Collops.

Cut the collops from the fillet of veal, flat them, and put them on a dish; cut a few slices of fat bacon, and put them into an iron fryingpan to draw the fat from them; then put the fat on a plate, leave a little in the pan, fry the collops of a light brown, then turn them; when brown on both sides, put them into a stewpan that has a sufficient quantity of coulis; make a few force-meat balls, and fry them in the fat of the bacon, or clarified butter will do; make the collops hot, put a glass of sherry in, and squeeze half a lemon; put a dust of sugar, and a little cayenne pepper.

Souties of Sole, with Sauce à la Reine.

Bone a pair of soles, and cut each fillet in three; butter a soutiespan, and sprinkle it with pepper and salt, thyme chopped very fine, (but very little,) chopped parsley, and mushrooms; lay the soles on, and sprinkle them over; set them on a slow stove; a very few minutes will do them: dish them round the dish, pour the sauce over them; scrape the herbs from the pan, and put them to the sauce; squeeze a lemon, and put a few drops of shalot vinegar.

A Fillet of Mutton with Haricot Beans.—See page 22.

Crockets.

Crockets are made the same way as risoles, only of a different shape; put the small claw of a lobster in one end, and the broad part of the tail in the other, giving it the shape of a bird: dish them the same as risoles.

Small Mutton Pies.—See page 20.

Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Trifle.—See page 8.

Rhenish Cream.

Beat up the yelks of eight eggs very fine; put a quart of jelly by a little at a time, then strain it through a lawn sieve; stir it until near cold; then put it into a mould: garnish with China orange.

Mince Pies.—See page 8.
French Beans.—See page 9.
Asparagus.—See page 7.
Small Puddings.—See Appendix.
Escaloped Oysters.—See page 23.

Sea Kail.

Sea kail is tied up in bundles, like asparagus; put a toast on the dish, and the sea kail on the toast: put a little melted butter over the kail.

Artichoke Bottoms.

Artichoke bottoms are put to soke in warm water, for four hours; change the water frequently; when quite soft, trim them, and put a little coulis to them; squeeze a lemon, and add a little sugar: if for meagre, use cream.

Larks—See page 9.
Snipes, the same as Woodcocks.—See page 24.

Lobster au Gratin.

Cut up a lobster, take the fish out, cut it in small pieces and put it into a stewpan, with a little sauce tourney, pepper and salt, and a little anchovy essence; mix it all together, split the tail and body shell; put the lobster in, and cover it over with bread crumbs: drop clarified butter over the lobster, and put it in the oven to brown: if for meagre use cream.

Dun Birds.—See page 32.

January 8.

No. 8. BILL OF FARE.

FIRST COURSE.

Pottage à la Reine.

removed with a
HAUNCH OF VENISON.

Lamb's Feet, with asparagus peas.	A Blanquet of Fowl with truffles.
A small Chine of Bacon, and greens.	A small Turkey, boiled, and oyster sauce
A Souties of Fish.	A Souties of Hare
A Breast of Veal, braised, and ravigot sauce.	A Haunch of Lamb, larded, glazed, and chervil sauce.
A raised Pie à l'Amiens.	A raised Pye of Ham.
A Neck of Mutton, larded, and endive.	A Neck of Venison, stewed, and roots.
A Souties of Sweetbreads, and piquant sauce.	A Souties of Pheasant, with truffles.
Three boiled Chickens, and queen sauce.	A Tongue, glazed, and greens.
Fenderone of Veal, à la Poulet.	Calve's Ears, forced, and Italian sauce.

Soup Julian,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Pheasants.

A Basket of Pastry.	A Savoy Cake.
Compote of Golden Pippins.	Compote of Pears.
French Beans.	Spinage, with croutons.
A Damson Tourte.	Mince Pies.
Fat Livers, in cases.	Maccaroni.
Three Woodcocks.	Three Plovers.
Maccaroni.	Fat Livers, in cases.
Mince Pies.	A Currant Tourte.
Spinage, with croutons.	Asparagus.
Compote of Pears.	Compote of Golden Pippins.
A Savoy Cake.	A Basket of Pastry.

A Hare.

No. 8. BILL OF FARE.

FIRST COURSE.

POTTAGE à la Reine.—See Soup à la Reine, page 2.

A Haunch of Venison.—See page 2.

A Blanquet of Fowl.—See page 72. Cut a few truffles in slices and add them to the fowl.

Lamb's Feet, with Asparagus Peas.

It will take twelve lamb's feet to make a corner dish; they are had ready scalded from the butcher's; take the worm from between the hoof first, and then loosen the skin and gristle from the shank bone; then put them on in cold water, let them boil until the shank bone will draw out; then cover the bottom of a stewpan with sheets of bacon; put in the lamb's feet, and two lemons peeled and sliced; and half a pint of second stock: cover the feet over with bacon and paper; set the stewpan on a stove to simmer very gently, for an hour; when done, take them up, and lay them on a clean cloth to dry; then lay them round the dish, put the asparagus peas over the feet; the asparagus should be put into a stewpan, with as much stock as will barely cover them, and set on a stove to boil until the stock is quite reduced, (but not to burn to the bottom); then put beshemell according to what is wanted; set it by the side of a stove to make hot, but not to boil, as it would spoil the colour of the sauce by boiling.

Turkey boiled, with Oyster Sauce.

A turkey boiled and oyster sauce is done the same as a fowl: the turkey will take longer boiling.

A Bacon Chine and Greens.—See page 30.

A Souties of Hare.

Cut the back and legs of a hare into collops: flat them, and put them on a soutiespan that has been buttered and sprinkled with pepper and salt; put a glass of Madeira wine in the pan; a few minutes will do them. Do not put them on the fire until a few minutes before they are wanted: put them off the soutiespan on the dish; the sauce should be made from the remainder of the hare, put into a stewpan, with lean ham, a few shalots, a faggot, a little mace, and a pint of good stock; set it on the fire to simmer for an hour,

strain it off; put about an ounce of butter into a stewpan, when melted, put flour to dry it up, and add the liquor from the bones of the hare; let it boil for a few minutes, strain it through a tammy-sieve, slice about half a pound of truffles in, and put the liquor that the souties was done in; squeeze a lemon, and put it over the hare: garnish with croutons, or paste.

Souties of Fish.

Fillet two haddocks, and cut them in collops, butter a soutiespan and sprinkle it with pepper and salt, flat the collops of fish, and put them on the soutiespan; set them over a stove for about three minutes, turn them, and put them on a dish; put the liquor that comes from the fish into a stewpan, and some beshemell; a few drops of essence of anchovies, a few drops of garlic vinegar, a little lemon juice, and a dust of sugar; put the sauce over the souties: garnish with paste, or croutons.

Haunch of Lamb and Chervil Sauce.

Cut a hind quarter of lamb into a haunch, lard it, and put it into a marinade; cover it well with bacon and paper, put it in the oven to do; one hour will do it: put the sauce in the dish, and the lamb on the sauce: first glaze the lamb.

Breast of Veal, braised.

Braise it as directed in page 5: glaze it, and put ravigot sauce under it.

Ham Pie.

Raise a pie according to the size of the ham that is intended for it; lay a few slices of veal at the bottom of the pie, and some good farce upon it, then put in the ham; it should be the prime part of a Westphalia ham, braised until three parts done before it is put in the pie; put plenty of farce round the sides of it, cover it in; it will take about two hours to bake: when done, pour off the fat, and put in some good coulis, with a glass of Madeira wine in it: it is good either hot or cold.

Amiens Pie.

Raise a pie to match the ham-pie, bone two ducks, and fill them with farce; put them in a stewpan, with a little stock, cover them with bacon, and set them on a slow stove to simmer for an hour; then put them to cool in the liquor they were done in; when cold, put them in the pie: first.

laying a few slices of veal at the bottom, and farce on the veal; put the ducks in, and the liquor, fat, and all that they were done in; cover them all over with bacon; the pie will take two hours baking. Put the bones and giblets of the ducks, and any other giblets that are handy, into a stewpan, with a faggot, a few blades of mace, a pint of sherry, a pint of stock, and about a dozen of shalots; set them on a stove to boil very slow for two hours, then strain it off, and skim the fat from it; put a bit of butter into a stewpan, when melted, put flour to dry up the butter, then the liquor the bones, &c. &c. were boiled in: let it boil a few minutes, strain it through a tammy sieve, and put it in the pie.

N. B. Put about one pound of truffles in the pie before it goes in the oven; the truffles should be peeled, but not boiled: this pie is good either hot or cold.

A Neck of Venison and Roots.—See page 15.

A Neck of Mutton larded, and Endive.—See page 27.

A Souties of Pheasant and Truffles.

Cut the breasts of two pheasants into thin collops; flat them, and lay them on a soutiespan that has been buttered, put in a few chopped truffles, (if to be had,) and a few spoonsful of sherry; set them on a stove for a few minutes, at dishing time. All souties should be left until the last minute; the sauce is made as follows: put about a quarter of a pound of lean ham, cut fine, into a stewpan, with the bones of the pheasants, a few shalots, a faggot of thyme and parsley, a blade or two of mace, and a pint of stock; set the stewpan on the stove to boil very slowly for an hour, then strain it off; put a bit of butter into a stewpan, when melted, put flour to thicken it; stir it a few minutes over the fire, then put in the liquor from the pheasants' bones, let it boil a few minutes, and strain it through a tammy; put a few sliced truffles in it, a little lemon juice, and a dust of sugar; put the souties on the dish, and the sauce over it: garnish with paste.

A Souties of Sweetbread, and Piquant Sauce.

Cut two long sweetbreads that are about half done into thin slices; butter a soutiespan, and sprinkle it with chopped parsley, shalot, truffles, or mushrooms, and a little pepper and salt; lay the sweetbreads on, and set them over a stove to simmer for five or six minutes, then turn them, and let them simmer as many more minutes, then dish them round the dish; empty the soutiespan into the stewpan that has the sauce in, finish the sauce, and put it in the middle of the dish.

Tongue and Greens.

Boil a neat's tongue for three hours; then peel it, and trim the root so as to make it stand on the dish; put greens round the dish, and the tongue in the middle: glaze the tongue.

Boiled Chickens and Tarragon Sauce.—See page 14.

Tenderones of Veal.—See page 12.

N. B. A la poulet means to put beshemell over them, or sauce à la reine.

Calves Ears.

About ten ears will make a corner dish; the ears should be particularly well cleaned, so as to be quite free from hair inside as well as out; then fill them with force-meat, and put them in a stewpan, with a white braise; they will take about an hour or better: when done, take them up, and put them on a clean cloth to soak the fat from them; then put them round the dish, pour white Italian sauce over them, and a little in the middle of the dish: garnish with croutons.

N. B. Asparagus peas are a proper sauce for them.

Soup Julian.

Soup Julian is nearly the same as soup santé: for which, see page 38, only leaving out the lettuce and chervil.

Sirloin of Beef.—See page 7.

SECOND COURSE.

Pheasants, Roast.—See page 18.

Savoy Cake.—See Appendix.

Tartlets in a Basket.—See page 23.

French Beans.—Se page 9.

Spinage.—See page 45.

Mince Pies.—See page 8.

Damson Tourte.

Sheet a tartpan with puff-paste, and put preserved damsons in, and cross bar it.

Maccaroni.—See page 9.

Woodcocks.—See page 24.

Plovers.

Plovers should be rather under-done; about ten minutes

will do them; put gravy in the dish: garnish with watercresses.

Fat Livers.—See page 17.

Asparagus.—See page 7.

Currant Tourte.

Sheet a tartpan with puff-paste, and put preserved currants in and cross-bar it.

Compote of Pears.

Peel the pears, cut them down the middle, and take out the core: put a pound of sugar on to boil in about half a pint of water, skim it until it is quite clear, then put a pint of Port wine to it; put the pears into a preserving pan, and pour the sugar and wine over them; put in about two dozen of cloves, cover them over with paper, and let them boil gently until tender; they will take two hours: this quantity of sugar and wine will do for twelve pears.

Compote of Golden Pippins.

Peel the pippins very thin and even, and put them into water; put the peelings into a stewpan with half a pint of water, half a pint of white wine, a pound of lump sugar, a little cinnamon, and two lemons cut in slices; set the stewpan on the stove to boil very slow for an hour, (core the pippins, and put the cores in with the peelings, &c.) strain it through a lawn sieve, put the pippins into a small preserving pan, lay them in even, not one upon another; then put the sirup over them, and set them on a stove to simmer very gently until they are tender; then take them up with a slice, and put them on a dish to cool; reduce the sirup to as much as will cover them on the dish: garnish with sliced preserved Seville orange.

Hare.—See page 18.

January 9.

No. 9. BILL OF FARE.

FIRST COURSE.

A Tureen of Turtle,
removed with a
LOIN of VEAL à la BESHEMELL.

Intestines of Turtle, with onion sauce.	Collops of Turtle, with white sauce.
A Neck of Venison, roasted.	A Goose.
A Timbale of Maccaroni and Chicken.	A raised Pie, with Mutton and Potatoes.
Turtle Braised, as Chickens à la Reine.	A Fricandeau of Turtle, and sorrel sauce.
A Fillet of Veal à la Flamond.	A Ham, braised, glazed, and coulis.

A Tureen of Turtle Fins, removed with a Pig.	Frame.	A Tureen of Turtle Fins, removed with a Haunch of Venison.

A Rump of Beef à la Mantua.	A Leg of Lamb, and cucumbers.
Grenedines of Turtle, and French Beans.	Turtle, roasted as Sturgeon, and piquant sauce.
A raised Pie, with Beef Steaks.	A Chartreuse of Roots, &c.
A Turkey, with chesnuts and sausages.	A Sparerib of Bacon.
Scorch Collops of Turtle.	Intestines of Turtle, and onion sauce.

A Tureen of Turtle,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Wild Ducks.

A Basket of Pastry.	A Wax Basket with Prawns.
French Beans, and sauce.	Asparagus.
Mince Pies.	A Cheesecake.
Salsifie, fried in batter.	Peths au Gratin.
Cauliflower, with queen sauce.	Sea Kail.
Chantilla Basket.	A Savoy Cake.

Three Partridges.	Frame.	Six Snipes.

A Savoy Cake.	Chantilla Basket.
Sea Kail.	Cauliflower à la flamond.
Peths au Gratin.	Salsifie, fried in batter.
A Cheesecake.	Mince Pies.
Asparagus.	French Beans, with sauce.
A Wax Basket of Cray Fish.	A Basket of Pastry.

A Capon.

No. 9. BILL OF FARE.

FIRST COURSE.

A TUREEN of Turtle.—See Appendix.
A Loin of Veal à la beshemell.—See page 14.

White Collops of Turtle.

Butter a soutiespan and sprinkle it over with turtle herbs; cut the collops and flat them; put them on a soutiespan, and set them on a stove for a few minutes; turn them, and put them into a stewpan with beshemell in it; scrape all the herbs from the soutiespan, season it, squeeze half a lemon in it, and put a little sugar: garnish with paste.

Intestines of Turtle.—See Entrails, in the Appendix.

N. B. Put onion sauce over them the same as rabbit.

A Goose.—See page 15.

Neck of Venison.—See page 15.

A Raised Pie, with Mutton and Potatoes.—See page 35.

A Timball of Maccaroni and Chicken.

Boil the maccaroni in broth until tender, then put some beshemell and grated cheese, and a chicken cut up as for a fricassee: (a chicken that has been left from dinner the day before will do;) put it to the maccaroni and make it hot, then put it to cool; butter the mould (that is intended for the timball) and put in some bread crumbs, or vermicelli; shake it about, what does not stick to the mould, turn out; then sheet it with trimmings of puff-paste that has a little flour worked in it; when the maccaroni and chicken is cold, put it into the mould, cover it in, and put it in the oven; one hour will bake it: the oven should not be over hot; when done, turn it out, cut the top out, and put a little beshemell, and a little in the dish round the timball.

Fricandeau of Turtle.

Fricandeau of turtle is done the same as a fricandeau of veal: put sorrel sauce under it.

Turtle braised as Chickens.

Cut two pieces of the lean meat of the turtle, the same size as for a fricandeau; blanch them by putting them into cold water; then cover the bottom of a stewpan with sheets of bacon; put in the pieces of turtle, put slices of lemon

over them, and sheets of bacon; about a pint of stock, a few onions, a faggot of turtle herbs; set the stewpan on the stove to simmer for an hour; then take them up and pour sauce à la reine over them: garnish with white broccoli or cauliflower.

A Ham braised.—See page 14.

Fillet of Veal à la Flamond.—See page 20.

Turtle Fins.

They should be served in a deep dish, something like a tureen dish. For dressing, see the Appendix.

A Haunch of Venison.—See page 2.

Sucking Pig.

Put chopped sage and bread crumbs in the inside; put it on the spit; when it has been at the fire for a few minutes, rub it over with sweet oil, then flour it well, do not baste it, but keep flouring it every five minutes: it will take about an hour and a half, but that depends on the size: about ten minutes before it is taken up, cut the head off, and take it off the spit: split the head, take out the brains, and cut the tongue out; peel it, and chop that and the brains together; put them into a stewpan, with a little of the crumb of bread, and sage from the inside; put a little stock and melted butter to it; when the pig is done, take it off the spit, rub all the flour from it, and wipe it over with a cloth that has been dipped in salad oil; then split it down the back, and lay it on the dish; send the sauce in a boat: egg sauce is sent with it as well as other sauce.

Leg of Lamb and Cucumbers.—See page 21.

Rump of Beef à la Mantua.

Trim a rump of beef, daube it, and put it in a marinade for twelve hours; then put it into a brown braise; put four large carrots into braise along with the beef, and four bundles of cabbage; when the beef is done, take it up, and put it in the oven for a few minutes; then glaze it; put sauce Allemande on the dish and the cabbage, and a piece of carrot between each bundle of cabbage.

Turtle roasted as Sturgeon.—See the Appendix. (Put a little of the turtle soup in the sauce.)

Grenedines of Turtle.

Grenedines of turtle are done the same as veal grenedines; larded, braised, and put French beans under them.

A Chatreuse.

Sheet the mould with sheets of bacon, cut a carrot in leaves, or any flower to ornament the bottom of the mould; then lay in a layer of spinage, scoop some carrot as long as the mould is deep, (the carrots should be boiled first, and all the other vegetables,) then trim as many heads of celery; roll out spinage the same length and thickness, then put them upright in the mould, first a carrot, and next spinage, and so on; then have some good force-meat, and put it all round the sides and bottom of the mould, and fill up the middle with cauliflower and beshemell; put a bit of any kind of paste on the top, and egg it over to bind it to the force-meat; then put the mould into a stewpan of water, so as to come up to the middle of the mould; then put the stewpan in the oven for about an hour; when done, turn it out, and take the bacon off, and soak the fat up that runs on the dish; put a little white Italian sauce round the bottom of the dish.

Beef-steak Pie.

Raise a small pie so as to match the mutton pie; cut some beef-steaks thin, butter a soutiespan, and sprinkle it with pepper and salt, shalots, thyme, and parsley; put the beef-steaks on, and the pan on the fire for a few minutes; then put them to cool; when quite cold, put them in the pie; scrape all the herbs in, cover the pie, and ornament as you please; it will take an hour and a half; when done, take the top off, and put in some coulis.

A Bacon Sparerib.—See page 42.

Scorch Collops of Turtle are done the same as of veal.—See page 49.

Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.

Snipes.—See Woodcocks, page 24.

Partridges.—See page 7.

A Capon.

A Capon will take about half an hour to roast.

Gum Paste Basket of Pastry.—See page 23.

Wax Basket of Prawns.—See Appendix.

Asparagus and French Beans.—See pages 7, and 9.
Cheesecakes and Mince Pies.—See pages 32, and 8.
Peths.—See page 32.

Salsifie, fried.

Salsifie should be boiled until quite tender, then peeled and put into batter, then into hot lard to fry; if, for meagre, use clarified butter; it should be fried of a light brown.

Cauliflower and Queen Sauce.—See page 18.
Sea Kail, the same as Asparagus.—See page 7.
Savoy Cake.—See Appendix.

Chantilly Basket.

Stick ratifies on a dish, (in the shape of a basket,) with carmel sugar; a few hours before it is sent to table, put in the same preparation as is for the bottom of a trifle, and whipped cream at top.

January 10.

No. 10. BILL OF FARE.

FIRST COURSE.

A Tureen of Turtle,
removed with a
HAUNCH OF VENISON.

Petit Pâtés of Turtle.	Semels of Turtle, and piquant sauce.
Two Fowls, and oyster sauce.	A Leg of Lamb, boiled, and spinage.
Sausages, with sour crout.	Sheep's Rumps and Kidneys, with chesnuts.
Cutlets of Veal, larded, and sorrel sauce.	Fillets of Fowl, larded, with mushrooms.
Turtle, removed with Stewed beef, and roots.	Frame. Turtle, removed with a Loin of Veal.
Fillet of Rabbit, larded, and asparagus peas.	Lamb's Heart and Sweetbreads, larded, and French beans.
A Roulard of Mutton, and cucumber sauce.	A Fillet of Pork, braised, and Spanish sauce.
A Ham, braised, and greens.	Two boiled Fowls, and oyster sauce.
A Souties of the Liver of the Turtle.	Turtle Stakes, Riblette.

A Tureen of Turtle,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Five Woodcocks.

Blanc Mange.	Jelly au Marbre.
Mushrooms.	Ham and Toast, with sauce.
Potted Harc.	Brawn.
Small Puddings, and wine sauce.	Mince Pies.
French Beans, with white sauce.	Asparagus and Eggs.
Two Rabbits.	Frame. Two Wild Ducks.
Asparagus and Eggs.	French Beans, plain.
Mince Pies.	Small Puddings, and wine sauce.
Brawn.	Potted Hare.
Ham and Toast, with coulis.	Mushrooms, broiled.
Orange Jelly.	Cederata Cream.

A Hare.

No. 10. BILL OF FARE.

FIRST COURSE.

TURTLE.—See Appendix.
Haunch of Venison.—See page 2.

Semels of Turtle.

Cut the lean flesh of the turtle into round pieces about the size and thickness of a crown-piece; put about a quarter of a pound of fresh butter into a stewpan, with pepper and salt; chopped mushrooms, parsley, thyme, knotted and sweet marjoram, and a very little basil; set the stewpan on a stove to melt the butter; then let it get three parts cold, put some clarified butter on a soutiespan, dip the turtle first in the butter and herbs, and then in bread crumbs: put it on the soutiespan, then on the stove to finish: dish them round the dish, and the sauce in the middle.

Petit Pâtés of Turtle.

Mince the white collops that were left from the day before, warm them, and fill the pâtés.

A Leg of Lamb boiled, and Spinage.—See page 26.
Three Fowls and Oyster Sauce.—See page 22.
Sheeep's Rumps and Kidneys.—See page 37.

Sausages and Sour Crout.

The sausages are had at the poulterers, and the sour crout at the oil shop; the sausages should be fried.—See Appendix.

Fillets of Fowl larded, and Mushrooms.

What is meant by fillets of fowl is all the flesh of the breast left to the wing; lard them and put them on to blanch in cold water; when they come to a boil, take them off; put the bones, and any other trimmings, into a stewpan, with a few onions, a faggot, a little mace, and about a pint of stock; lay some sheets of bacon over it, and the fillets of fowl on it; take the bones from the legs, and fill them with force-meat; sew them up, and put them along with the fillets; when done, glaze them, and put mushrooms on the dish, and the fillets and legs on the mushrooms. For mushrooms.—See page 17.

Veal Cutlets larded, and Sorrel Sauce.

Cut six cutlets from the best end of a neck of veal; trim them very neat, lard them, and put them on to blanch; when they come to a boil, take them up; put any trimmings of veal that is at hand into a stewpan, a few onions, a carrot, and a faggot; put bacon over them, and a pint of second stock; lay the cutlets in, and put bacon over them; set them on a stove for an hour, then take the cutlets up, and put them in the oven for a few minutes; glaze, and dish them on sorrel sauce; for which, see the Appendix. Garnish with crouton.

Stewed Beef (see page 13) and Roots.—See Appendix.

Loin of Veal.—See page 49.

Lamb's Heart, Sweetbreads, and French Beans.

Lard twelve lamb's sweetbreads and blanch them off; cover the bottom of a stewpan with fat bacon, lay the sweetbreads in, and put a little stock; cover them over with bacon and paper; when done, glaze them; put the French beans on the dish first, and the sweetbreads on them: garnish with paste.

N.B. They will take about fifteen minutes doing.

Fillets of Rabbit larded, and Asparagus Peas.

Fillet two rabbits, by leaving the fillet of the back to the leg; lard them, and blanch them off; put the bones, &c. into a stewpan, the same as for the fillets of fowls; they will take about half an hour; finish the same as the fillets of fowls.

Asparagus Peas.—See page 53.

Fillet of Pork (see page 13) and Spanish Sauce.—See Appendix.

A Roulard of Mutton (see page 15) and Cucumber Sauce.—See Appendix.

Boiled Fowl and Oysters.—See page 22.

Ham braised.—See page 14.

Turtle Steaks, riblette.

Cut the turtle in the shape of cutlets, dip them in clarified butter, that they should not stick to the gridiron, season them with pepper and salt; a few minutes will do them; put no gravy in the dish; put them round the dish: they should go to table as hot as possible.

A Souties of Liver of a Turtle.

Butter a soutiespan, sprinkle it with fine herbs, chopped truffles, and put a glass of Madeira wine on it; cut the liver in slices, and lay them on the soutiespan; sprinkle them with pepper and salt, turn them, and the liver will do in a very short time; put it round the dish; put the kidney and hearts in the middle, and piquant sauce over them: scrape the herbs from the soutiespan into the sauce.

A Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
Rabbits.—See page 10.
Wild Ducks.—See page 16.
Hare.—See page 18.
Jelly.—See page 31.

Blanc Mange.

Put an ounce of isinglass into a stewpan, with half a pint of water, let it simmer very gently until the isinglass is quite dissolved; then strain it into a pint of cream, and a pint of milk, mixed; put the peel of a lemon in, and a little cinnamon and sugar; let it boil for fifteen minutes, blanch two ounces of sweet almonds, and half an ounce of bitter almonds; pound them until they are fine enough to go through a tammy; then mix them with the milk and cream, &c. let all boil for a few minutes, then rub it through a tammy, so as to get all the almonds through; then put a glass of white brandy to it; when getting cold, put it in a mould.

N.B. When a larger quantity is wanted, use almonds and isinglass accordingly.

Ham and Toast.

Cut some ham in the shape of cutlets; (ham that has been dressed will do;) cut bread the same shape, and fry it of a nice gold colour; the ham should only be made hot; lay the ham and toast round the dish, one between the other; put a little coulis in the middle of the dish.

Mushrooms.—See page 17.
Mince Pies.—See page 8.
Small Puddings.—See Appendix.

Asparagus and Eggs.

Cut the asparagus (that has been left from last dinner,) the same as for peas; break eight eggs into a bason, beat them up, put a little pepper and salt, and the asparagus; put it into a stewpan, with two ounces of butter, and keep stirring it all the time it is on the fire; when it becomes thick, it is done; then put a toast on the dish, and the eggs and asparagus upon the toast.

N.B. This should not be done until the second course is leaving the kitchen.

French Beans and White Sauce.—See page 9.

Potted Hare.—See page 10.

Brawn is had from the fishmongers.

Mushrooms broiled.

Trim, pepper, and salt them, and put them on a soutiespan, with a little butter over them; put them in the oven, and then on the gridiron, for a few minutes; put the liquor that comes from the mushrooms on the dish when sent to table.

Cederata Cream.—See page 33.

China Orange Jelly.

Rub the bloom of six China oranges upon half a pound of sugar; peel three Seville oranges and three lemons very thin; put them into a stewpan, with a pint of water, one ounce of isinglass, a little cinnamon, a few coriander seeds, and a few cloves; boil all together until the isinglass is dissolved; then strain it in a bason; put one pint of white wine, and a glass of brandy to it, the juice of the Seville and China oranges and lemons, and the sugar that was rubbed to the China oranges; keep stirring it until near cold, then put it into a mould; garnish with China orange sliced.

N.B. If you should have clear jelly to spare, that will answer the purpose better than making it from the isinglass; rub the bloom of six China oranges upon a quarter of a pound of sugar, squeeze the oranges, strain the juice, and put that and the sugar to a quart of clear jelly; keep stirring it until cold, then put it in the mould.

January 11.

No. 11. BILL OF FARE.

FIRST COURSE.

A Tureen of Turtle,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES

Petit Pâtés of Sweetbread & Ham	Crockets of Poultry and Ham.
A Chine of Lamb, with cucumber sauce.	A Fillet of Veal à la Flamond.
A Souties of Mutton, and piquant sauce.	A Fricassee of Chicken and Mushrooms.
A Rump of Veal à la Daube, and stewed peas.	Calf's Head, hashed and grilled.

Turtle, removed with a raised Pie à la François. — Frame. — Turtle, removed with a raised Pigeon Pie.

A small piece of Brisket of Beef, and roots.	A Fillet of Mutton, and haricot blanc.
A Fricassee of Rabbit and Onions.	A Souties of Veal, and cucumber.
A Leg of Pork à la Boisseau.	A Neck of Venison, roasted.
Risoles.	Petit Pâtés of Oysters.

Turtle,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Eight Snipes.

A Savoy Cake.	A Chantilla Basket.
Ragout of Livers of Poultry.	Artichoke Bottoms, and sauce.
Cheesecakes.	Mince Pies.
An Omelet Soufflé.	Sea Kail.
A Basket of Pastry.	A Wax Basket of Cray Fish.

Four Plovers. — Frame. — A Pheasant.

A Wax Basket of Prawns.	A Basket of Pastry.
Sea Kail.	An Omelet Soufflé.
Mince Pies.	Cheesecakes.
Artichoke Bottoms, and sauce.	Ragout Mellé.
A Chantilla Basket.	A Savoy Cake.

Two Wild Ducks.

No. 11. BILL OF FARE.

FIRST COURSE.

TURTLE.—See Appendix.
Fish.—See Appendix.
Turkey and Truffles.—See page 4.
Crockets.—See page 50.
Petit Pâtés.—See Appendix.
Fillet of Veal à la Flamond.—See page 20.

Chine of Lamb and Cucumber Sauce.

Tie the lamb on the spit; butter, salt, and paper it; put it to the fire, and baste it well; it will take an hour and a half; put the sauce on the dish, and the lamb upon it.

Fricassee of Chicken.—See page 37.
A Souties of Mutton.—See page 38.
Calf's Head, hashed and grilled.—See page 3.

Chump of Veal à la Daube.

Cut the chump of veal from the loin; cut the eitch bone out; daube it in the same manner as a rump of beef; then tie it up tight; put the bones and other trimmings into a stewpan, with a pint of stock; put the veal in, and slice lemon on it, cover it with fat bacon and paper; set it on a slow stove to simmer for two hours, then take it up and glaze it; put the sauce on the dish, and then the veal.

Turtle.—See Appendix.

A raised Pigeon Pie.

Raise a pie which will hold eight pigeons; season them with pepper and salt and fine herbs; put a few beef steaks at the bottom of the pie, then a layer of force-meat, and then put in the pigeons, with half a dozen hard eggs, or more; it will take two hours to bake; when done, put a little coulis in.

A Pâté à la François.— See page 38.
A Fillet of Mutton and Haricot Beans.—See page 22.
A Brisket of Beef (see page 13) and Roots.—See Appendix.

A Souties of Veal.

Cut the veal in the shape of cutlets; butter a soutiespan and sprinkle it with chopped mushrooms, shalots, parsley,

thyme, pepper, and salt; lay the veal on, pour a little clarified butter over it, and sprinkle with the above herbs, &c. the veal should be put on the soutiespan at least two hours before wanted, to absorb the flavour of the herbs: lay the veal round the dish, and put the cucumber sauce in the middle.

Fricassee of Rabbits, and Onion Sauce.

Cut one or two rabbits up in the same manner as you would a chicken, by cutting off the legs and wings; the back will make three neat pieces; put them on to blanch: when they come to a boil take them off, and wash them in several waters; there is a skin that gives it a dirty look, which must be taken off; then trim the ragged parts of it; cover the bottom of a stewpan with fat bacon; peel two lemons, and cut them in slices; put the rabbits in the stewpan, and the lemon over it; put in about a pint or better of second stock; cover the rabbits with bacon, and put paper over the bacon, set it on a stove to do very gently for half an hour or better; then peel about twelve or fourteen large onions, and put them on to boil; when they come to a boil change the water, and put some cold to the onions; put them on to boil again, and when they begin to boil take them off the fire, and throw them into cold water; then pull off the outside of them, and put the onions into cold water; set them on a stove to boil until they are quite tender; when done, rub the onions through a hair sieve, first squeezing the water from them; put them into a stewpan, with about two ounces of butter, a table spoonful of flour, half a pint of good cream, and a little salt; set the stewpan on the fire, keep stirring it until it boils, then take the rabbits up, and put them on a cloth to dry the fat from them; put them on the dish, and the sauce over them.

A Neck of Venison roasted.—See page 36.

A Leg of Pork à la Boisseau.—See page 47.

Petit Pâtés of Oysters.

Put the oysters on to blanch, then beard them, and cut each oyster in about six pieces; put a bit of butter into a stewpan; when melted, put as much flour as will dry it up; then put in the liquor of the oysters and a little cream; squeeze a lemon, and put a little pepper and salt; then put in the oysters, make them hot, and fill the pâtés.

Risoles.—See page 47.

Turtle.—See Appendix.

Fish.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Snipes, the same as Woodcocks.—See page 24.
Pheasants.—See page 18.
Plovers.—See page 57.
Wild Ducks.—See page 16.
Chantilla Basket.—See page 62.
Savoy Cake.—See Appendix.
Ragout Mellé, (only leave out the sweetbreads).—See page 9.
Artichoke Bottoms and Sauce.—See page 51.
Mince Pies.—See page 8.
Cheesecakes.—See page 32.
Sea Kail, the same as Asparagus.—See page 7.
Omelet.—See page 32.

January 12.

No. 12. BILL OF FARE.

FIRST COURSE.

Soup and Boulie,
removed with a
CHINE OF MUTTON.

A Grenade.	A Chartreuse of Roots.
Two Chickens à la Reine.	A Neck of Pork, roasted.
A Civet of Hare.	Blanquet of Fowl.
A Fricandeau of Fowl, and sorrel sauce.	A Fillet of Beef, larded, and Spanish onions and sauce.

Haunch of Venison.	Frame.	A Loin of Veal.

A Neck of Mutton, larded, and cucumber sauce.	Shoulder of Lamb, larded, and French Beans.
A Blanquet of Veal.	Two Woodcocks, à la Tartar.
A small Ham, braised, and greens.	Two Fowls, and oyster sauce.
A Chartreuse of Roots.	Timball of Chicken, and macaroni.

Soup,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Easterlings.

Raspberry Cream.	Jelly au Marbre.
French Beans.	Asparagus.
Currant Tourte.	Mince Pies.
Stewed Peas.	Sea Kail.
Fat Livers, in cases.	Fondues, in cases.

Ribs of Lamb.	Frame.	Eighteen Larks.

Fondues, in cases.	Smoked Salmon, in cases.
Sea Kail.	Stewed Peas.
Mince Pies.	Gooseberry Tart.
Asparagus.	French Beans, with sauce.
Orange Jelly.	Cederata Cream.

Two Pheasants.

No. 12. BILL OF FARE.

FIRST COURSE.

SOUP and Boulie.—See page 30.
Chine of Mutton.—See page 16.
Chatreuse.—See page 61.

A Grenade.

Sheet a mould, (that will match the chatreuse,) with bars of bacon; put force-meat round the sides, and at the bottom; fill it with any kind of poultry that has been left from the last dinner: put the mould into a stewpan of water, then put it in the oven for one hour, turn it out, and put coulis round the sides of the dish.

N. B. Put paste on the top before it is put in the oven, the same as the chatreuse.

Neck of Pork, roasted.—See page 20.
Two Chickens à la Reine.—See page 42.

Blanquet of Fowl.

Cut the breasts of two cold fowls into collops; have some beshemel quite hot, and seasoned; put the fowl in, but do not let it boil: put it in the middle of the dish, and garnish with paste.

A Civet of Hare.—See page 26.
A Fillet of Beef, larded, &c.—See page 29.
A Fricandeau of Fowl and Sorrel Sauce.—See page 28.
Loin of Veal.—See page 49.
Haunch of Venison.—See page 2.
Shoulder of Lamb, larded, and French Beans.—See page 18.
Neck of Mutton, larded, and Cucumber Sauce.—See page 27.

Two Woodcocks à la Tartar.

Cut up two woodcocks that have been roasted; put the wings, breast, and legs, into a stewpan; the back and inside into another, with six shalots, half a pint of red wine, half a pint of stock, and a couple of bay leaves, (if there are any odd bits of snipe, put them in); set the stewpan on the fire to boil very slow, for half an hour, and then strain it off;

put a small piece of butter into a stewpan, when melted, put a little flour, (the sauce should be rather thinner than coulis,) and the liquor the bones of the woodcock was boiled in: let it boil for a few minutes, keep stirring it all the while, then take it from the fire, and squeeze a Seville orange in; put a little Cayenne pepper and salt, if wanted; then put the sauce to the woodcock, and put it to the side of a stove for a few minutes; be careful that it does not boil.—Garnish with paste or croutons.

Blanquet of Veal.

A blanquet of veal is done the same as a blanquet of fowl.

N. B. Cut the veal either from a fillet or a neck, if there is a cold one.

Two Fowls and Oyster Sauce.—See page 22.
Ham, braised.—See page 14.
Timball of Maccaroni.—See page 59.
Soup of any kind.
Sirloin of Beef.—See page 7.

SECOND COURSE.

Two Easterlings, the same as Dun Birds.—See page 32.

Jelly Marbre.

Marbre means ornamented, either with flowers or white of egg, &c.; put fruit in the middle when it is marbre.

Raspberry Cream.—See page 31.
Orange Jelly.—See page 67.
Cederata Cream.—See page 33.
French Beans.—See page 9.
Asparagus.—See page 7.
Currant Tourte.—See page 57.
Mince Pies.—See page 8.
Sea Kail, the same as Asparagus.
Stewed Peas.—See page 43.
Fondues.—See page 17.
Fat Livers.—See page 17.
Smoked Salmon.—See page 24.

Gooseberry Tart.

Sheet a tart pan with sheet paste; first butter and flour the tart pan, to prevent it from sticking when baked; put

in the gooseberries and sugar, but no water; cover the tart in, brush it over with the white of an egg, and sift a little fine sugar over it.

Ribs of Lamb.

Saw off the chine bone, and saw the rib bones, but not through the meat; put skewers across it; put it on the spit, half an hour will roast it; put gravy under it: garnish with water cresses, and send mint sauce in a boat.

Larks.—See page 9.
Pheasants.—See page 18.

January 13.

No. 13. BILL OF FARE.

FIRST COURSE.

Flemish Soup,

removed with
FISH,

removed with a
HAUNCH OF VENISON.

A Poulard à la Duchesse.	A Haricot of Mutton.
A Leg of Lamb, with endive.	A Fillet of Veal, à la Flamond.
Fillets of Whiting.	Matelot of Tench.
Two boiled Fowls, and oysters.	Ox Rumps, and cabbage.

Soup, removed with Ham, braised.	Frame.	Soup, removed with a Turkey and Truffles.

Three Partridges, stewed, and cabbage.	Neck of Veal, braised, and white sauce.
Semels of Carp.	A Souties of Sole.
A Goose.	A Pig.
Civet of Hare, and small onions.	A Currie of Rabbits, and Rice.

Soup Santé,

removed with
FISH,

removed with a
CHINE OF MUTTON.

SECOND COURSE.

Four Woodcocks.

Cederata Cream.	Chantilla Cake.
Sea Kail.	Cauliflower, with white sauce.
Mince Pies.	Rice Fritters.
A dressed Crab.	Anchovy Toast.
A Carmel Basket of Pastry.	A Basket of Pastry.

Two Dun Birds.	Frame.	Two Rabbits.

A Basket of Pastry.	A Carmel Basket of Pastry.
Anchovy Toast.	Dressed Lobster.
Rice Fritters.	Mince Pies.
Cauliflower, with sauce.	Sea Kail.
Chantilla Cake.	Blanc Mange.

Two Pheasants.

No. 13. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 12.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
A Haricot of Mutton.—See page 21.
Poulard à la Duchesse.—See page 12.
A Fillet of Veal à la Flamond.—See page 20.
Leg of Lamb Roast (see page 21) and Endive.—See Appendix.

Matelot of Tench.

Scale and clean the tench, and put them into a stewpan, with a pint of stock, a pint of port wine, two dozen of button onions, half a pottle of mushrooms, and a faggot, with a few blades of mace tied up in it; set it on the stove to stew for half an hour; then put about an ounce of butter into a stewpan, with chopped parsley, thyme, shalot, three or four anchovies, and a little stock: set the stewpan on the fire to boil very slowly for a few minutes; then put a little flour, and then the liquor from the tench; put it on the fire to boil, keep stirring it all the time; then rub it through a tammy-sieve and put it to the tench, and about two dozen of oysters and liquor; (the oysters should be blanched first;) squeeze in half a lemon: garnish with croutons.

Fillets of Whiting.

Put the fillets into boiling water for about five minutes, then take them up, and put them on the dish, and put white Italian sauce over them: garnish with paste or croutons.

Ox Rumps and Cabbage.—See page 5.
Two boiled Fowls and Oyster Sauce.—See page 22.
Soup à la Reine.—See page 2.
Turkey, and Truffles.—See page 4.
Soup Santé.—See page 38.
Ham braised.—See page 14.
Neck of Veal à la Reine.—See page 49.
Partridges stewed, and cabbage, the same as Pheasants.—See page 41.
Souties of Sole.—See page 49.
Semels of Carp.—See page 41.

A Sucking Pig.—See page 60.
A Goose.—See page 15.
Currie of Rabbits.—See page 16.
Civet of Hare.—See page 26.
Soup Santé.—See page 38.
Fish.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
Rabbits.—See page 42.
Dunbirds.—See page 32.
Pheasants.—See page 18.
Cauliflower.—See page 18.
Sea Kail.—See page 51.
Cederata Cream.—See page 33.
Mince Pies.—See page 8.

Chantilla Cake.

Cut a piece out of the top of a Savoy cake, and scoop out the inside; put it on the dish that is to be sent to table, pour Lisbon wine into the cake, and as the wine soaks out, pour it over the cake with a spoon; when the cake has absorbed as much wine as it can, pour the remainder off the dish, and pour custard down the sides, and put some in the middle; whip up some cream, the same as for a trifle, and put it in the middle of the cake: blanch a few sweet almonds, cut them in quarters, and stick them round the edges, and on the sides of the cake.

Rice Fritters.

Boil the rice in milk, put a little cinnamon, and the peel of a lemon; sweeten it with sifted sugar; when the rice is done, take out the lemon-peel and cinnamon, and stir a piece of butter in, and four eggs, a glass of brandy, and a little nutmeg; butter a pewter dish and spread the rice on it; when cold, cut it out with a cutter of what shape you think proper; then dip the rice in egg, and then in bread crumbs; do them over twice; have some hot lard, or clarified butter, and put them in to fry; when done of a nice light brown, put them on white kitchen paper, and sift some fine sugar over them, and hold a salamander over to glaze them.

Anchovy Toast.

Cut thin toast, and cut it out with a cutter in what shape you think proper; fry it in clarified butter, wash the anchovies, and pound them in a mortar, with a little fresh butter; then take them out, rub them through a sieve, and spread them on the toast; wash a few anchovies, cut them in quarters, and lay them on the toast: garnish with picked parsley.

A dressed Crab, hot or cold.

Pick a crab and put the fish into a stewpan, with a bit of butter, a little anchovy essence, mustard, oil, and vinegar, a little elder vinegar, and a few bread crumbs; mix it well; if for hot, put it over the stove, and return it into the shell; put bread crumbs over it, and a little clarified butter dropped on with a paste-brush; put it in the oven, and brown it with a salamander: if for cold, put no bread crumbs over it; garnish it with the small claws, made into a ring; when only picked, put the fish that is in the shell on one side, and what is in the claws on the other: garnish with picked parsley round the shell, and the small claws round the dish.

Carmel and Gum Paste Baskets.—See Appendix.

Blane Mange.—See page 65.

A dressed Lobster, hot or cold.

Take the fish from the tail and claws as whole as possible; the tail should be split: lay it on a dish. If for cold, make the sauce as follows: bruise the yelks of two eggs (that have been boiled) with the back of a spoon, put a few drops of water to them, as it will help to soften the eggs; when they are rubbed quite fine, put a little mustard, oil, and vinegar, and a little anchovy essence, a little pepper, and a little elder vinegar; put it over the lobster: garnish with parsley. If for hot, put the lobster into a stewpan, with a little Italian sauce, and a little anchovy essence; dish it, and garnish with croutons.

January 14.

No. 14. BILL OF FARE.

FIRST COURSE.

Vermicelli Soup.

removed with
FISH,
removed with a
LOIN of VEAL à la BESHEMELL.

Fillets of Turbut à l'Italienne.	Cutlets of Salmon, and caper sauce.
Leg of Lamb, and Spinage.	Two boiled Fowls, with sauce à la reine.
A Currie of Rabbits.	Beef Olives, with scooped potatoes.
Neck of Venison, and roots.	A Goose.

Fillet of Veal à la Diamond.	Frame.	Rump of Beef à la Mantua.

Neck of Pork, roasted.	Fillet of Mutton, and haricot beans
Beef Olives, with scooped potatoes.	A Pheasant, stewed, & cabbage.
Two Fowls, and oyster sauce.	Neck of Veal à l'Espagnole.
A Matelot of Tench.	Four Red Mullets, in cases.

Soup Santé,

removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Wild Ducks.

Darioles, in paste.	Apple Pie.
French Beans.	Asparagus.
Cheesecakes.	Mince Pies.
An Omelet.	Maccaroni.
Cauliflower, with white sauce.	Sea Kail.

Six Snipes.	Frame.	Twelve Larks.

Sea Kail.	Cauliflower, with brown sauce.
Maccaroni.	Poached Eggs, and piquant sauce.
Mince Pies.	Tartlets of Orange.
Asparagus.	French Beans.
Apple Pie.	Darioles, in paste.

Four Partridges.

No. 14. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Fish.—See Appendix.
Loin of Veal à la Beshemell.—See page 14.

Cutlets of Salmon and Caper Sauce.

Split a middle piece of salmon, take the skin off, and cut the salmon into cutlets; put some butter into a stewpan, and a few chopped shalots, mushrooms, parsley, and thyme, and a little pepper and salt; when melted, put it to get about half cold; in the mean time, put a little clarified butter on a soutiespan; dip the salmon into the butter and herbs, and then in bread crumbs, put them on a soutiespan, and finish them the same as any other cutlets; put them round the dish, and the sauce in the middle; put a few capers into a little coulis, a few drops of anchovy essence, squeeze a lemon, and put a little dust of sugar: if for meagre, make the sauce from fish stock.

Fillets of Turbot, with Sauce à l'Italienne.

Cut the remainder of a turbot, that has been left from the day before, into fillets, (or rather like collops,) make the sauce hot, and put the fish on the dish, and the sauce over it; the sauce will heat the turbot without putting it on the fire.

Chickens à la Reine.—See page 42.
Leg of Lamb and Spinage.—See page 26.

Beef Olives, and scooped Potatoes.

The potatoes should be scooped with a turnip scoop, and fried of a nice brown in clarified butter, and put into some coulis: they should not boil in the sauce.—See Beef Olives, page 36.

Currie of Rabbits.—See page 16.
Goose.—See page 15.
Neck of Venison stewed, and Roots.—See page 15.

Rump of Beef à la Mantua.

Tie up a rump of beef and put it into a brown braise to stew for four hours, (it should barely simmer); when it has been in the braise three hours, then put in the savoys that have been blanched, squeezed very dry, and tied up in

bundles; when the beef is done, take it up and glaze it; put sauce Allemande on the dish, the cabbage round, and the beef in the middle.

A Fillet of Veal à la Flamond.—See page 20.

A Fillet of Mutton and Haricot Beans.—See page 22.

A Pheasant braised, and Cabbage.—See page 41.

Neck of Veal à l'Espagnol.

Trim a neck of veal very neat, by sawing off the chine bone and about two inches of the rib bones; put it on to blanch, then put it into a white braise, and let it simmer for two hours; take it up and glaze it; put Spanish sauce on the dish, then the veal, and four Spanish onions round it.

Two Fowls and Oyster-sauce.—See page 22.

A Matelot of Tench.—See page 76.

Red Mullet.—See Appendix.

Soup Santé.—See page 38.

Fish.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.

Apple Pie.

Put a few cloves and a little cinnamon into a stewpan, with about a gill of water, let it boil for a few minutes, then strain the liquor into a bason, and put it to cool; peel the apples, cut them in quarters, and cut the cores out; place them even in the dish, put sugar, and the rind of a lemon grated, and the water that the spice was boiled in; put puff paste round the rim of the dish, and cover the apples with the same; it will take about half an hour: when the apples begin to get flat, squeeze in a lemon, or put a few barberries; at other times a little quince.

Darioles in Paste.—See page 39.

French Beans.—See page 9.

Asparagus.—See page 7.

Cheesecakes.—See page 32.

Mince Pies.—See page 8.

Sea Kail.—See page 50.

Cauliflowers.—See page 18.

Larks.—See page 9.

Snipes.—See page 24.
Partridges.—See page 7.
Maccaroni.—See page 9.
Omelet.—See page 32.

Poached Eggs and Piquant Sauce.

Put salt, and a little vinegar in the water; when the water boils, take it from the fire, break the eggs in, and cover the stewpan; they will be done in about three minutes; take them up with a slice, cut the ragged part of the white off; put the eggs on the dish, and pour the sauce over the eggs.

Tartlets.—See page 44.

January 15, 1805.

No. 15. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with a
HAUNCH OF VENISON.

Sweetbreads, larded, glazed, and sorrel sauce.	Fillets of Fowl, larded and glazed, with an Eunince.
Crockets.	Petit Pâtés of Chicken and Ham.
Two Necks of Lamb à la Chevaux de Frize au concombre.	A Ham, braised, glazed, and greens.
A Souties of Fowl, with mushrooms.	A Souties of Hare, with truffles.
A raised Pie à la François.	Frame. A raised Pie of Maccaroni.
A Souties of Pheasant, with truffles.	A Souties of Rabbit, with mushrooms.
Fillet of Veal à la beshemell.	Chine of Mutton.
Petit Pâtés of Mutton.	Risoles.
Lamb Sweetbreads, larded, glazed, and asparagus peas.	Grenedines, glazed, and endive.

Soup,
removed with
ROAST BEEF.

SECOND COURSE.

Four Partridges.

Blanc Mange.	Jelly au Marbre.
Peths au Gratin.	Ham and Toast.
Mince Pies.	Apricot Tourte.
Peas stewed.	Asparagus.
A Gum Paste Basket of Pastry.	A Wax Basket of Prawns.
A Pheasant.	Frame. Three Woodcocks.
A Wax Basket of Crayfish.	A Gum Paste Basket of Pastry.
French Beans.	Spinage, with croutons.
Orange Tourte.	Mince Pies.
Ham and Eggs.	Salsifie, fried in batter.
Orange Jelly.	Rhenish Cream.

A Hare.

No. 15. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Fillets of Fowl, larded.—See page 63.

An Emince of Fowl, Veal, and Sweetbread.

Mince the white part of a cold fowl that has been either boiled or roasted, have some beshemell in a stewpan; when hot, put the fowl in, squeeze a lemon, and put a few drops of shalot vinegar, and a dust of sugar; put the mince on the dish, and the fillets on the mince: this will do for pâtés, risoles, and crockets, or for a dish: garnish with sippets of bread.

Sweetbreads larded, and Sorrel Sauce.

Lard two heart sweetbreads, and finish the same as lamb sweetbreads.

Petit Pâtés.—See Appendix.
Crockets.—See page 49.
Ham braised.—See page 14.
Two Necks of Lamb à la Chevaux de Frieze.—See page 48.
Souties of Hare.—See page 52.

Souties of Fowl and Mushrooms.

Cut the breast of two fowls into collops, flat them, butter a soutiespan, sprinkle it with chopped mushrooms, lay on the fowl, and squeeze a lemon over the souties, by way of keeping the fowl white; when done, put them round the dish, and mushrooms in the middle.

Raised Maccaroni Pie.

Raise the pie according to fancy, and fill it with bran; bake it, and take out the bran very clean; then fill the pie with maccaroni, put grated Parmasan cheese on the top of the maccaroni; send no cover to the pie, and be careful not to have the maccaroni thin: the sauce should hang to the maccaroni when taken up with a spoon.

A raised Pie à la François.—See page 38.
Souties of Rabbit.—See Souties of Fowl, as above.
Souties of Pheasant.—See page 54.
Chine of Mutton.—See page 16.

Fillet of Veal à la Beshemell.

A fillet of veal that has been roasted the day before will

do for this; cut the middle out, and if there should be any cracks, put a little force-meat to fill them up; either cut the veal into collops, or mince it, and put it into beshemell; (if the veal is cold, put it into the oven for about an hour before the emince is put in,) put the emince in the place where it was taken out; put a few bread crumbs over it, drop a little clarified butter over the bread crumbs, and put it in the oven for a quarter of an hour; if not brown, hold a salamander over it. If the veal is cut in collops, put no bread crumbs over them: put beshemell round the sides of the dish.

Risoles.—See page 47.

Petit Pâtés of Mutton.

Fill the pâtés with an emince of mutton, done as follows: take the fillet from the under part of a chine of mutton, mince it, and put a little coulis to it; squeeze a lemon, put a few drops of shalot vinegar, and a dust of sugar.

N.B. Have the coulis hot, put the mince in, do not set it on the fire.

Grenedines of Veal.

Grenedines of veal are cut in the shape of a cutlet, and larded, and finished the same as a fricandeau; put the endive on the dish, the grenedines round the sides, and one in the middle: garnish with paste or croutons.

Lamb's Sweetbreads.—See page 64.

Soup and Bouillie.—See page 30.

Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.

Pheasant.—See page 18.

Woodcocks.—See page 24.

Hare.—See page 18.

Blanc Mange.—See page 65.

Jelly.—See page 31.

Rhenish Cream.—See page 50.

Orange Jelly.—See page 66.

Mince Pies.—See page 8.

Apricot Tourte.—See page 17.

Orange Tourte.—See page 18; use orange marmalade.

Ham and Eggs.

Mince about half a pound of the lean of a cold ham, put a little coulis to it; put it on the dish, and the eggs on the mince.

Salsifie fried in Batter.—See page 61.

January 16.

No. 16. BILL OF FARE.

FIRST COURSE.

Soup Cressey,
removed with a
TURKEY, Chesnuts and Sausages.

A raised Pie with mutton & potatoes.	A Chartreuse.
Breast of Veal à l'Italienne.	Brisket of Beef, stewed, and roots.
An Eminee of Mutton and Cucumbers.	Civet of Hare.
Leg of Lamb, roasted, and cucumber sauce.	Fillet of Veal à la daube.
Chine of Bacon, and greens.	Haunch of Venison.
A Goose.	A Neck of Pork, roasted.
A Salmie of Woodcocks.	Beef Collops, and truffles.
Ox Cheek, with sauce hachis.	Neck of Mutton, braised, and a purée of potatoes.
Timball of Maccaroni and Chicken.	A raised Pie, with Partridges and cabbage.

A Tureen of Hodge Podge,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Four Woodcocks.

Coffee Cream, in cups.	Compote of Pears.
French Beans, with sauce.	Asparagus.
Spanish Fritters.	Apple Fritters.
Poached Eggs, with beshemell.	Truffles in a napkin.
Fondues in cases.	Ragout Mellé.
Larks.	Three Teal.
Ragout Mellé.	Fondues, in cases
Truffles in a napkin.	Poached Eggs, with beshemell.
Apple Fritters.	Spanish Fritters.
Asparagus.	French Beans.
Compote of Apples.	Coffee Cream, in cups.

Two Pheasants.

No. 16. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Turkey and Chesnuts.—See page 36.
Chartreuse.—See page 60.
Timball.—See page 59.
Mutton Pie.—See page 35.
Partridge Pie.—See page 28.
Civet of Hare.—See page 26.
Emince of Mutton and Cucumber.—See page 48.
Fillet of Veal à la Daube.—See page 20.
A Leg of Lamb roast, and Cucumber Sauce.—See page 21.
Bacon Chine.—See page 30.
Haunch of Venison.—See page 2.
Neck of Pork.—See page 20.
Goose.—See page 15.

Beef Collops.

Beef collops are cut either from the inside of the sirloin, or from the rump, the same size as veal collops, flat them, and put them on a soutiespan to pass off; sprinkle the pan with a few fine herbs and a little basil; have some coulis in a stewpan, put the collops into the coulis, scrape all the herbs from the soutiespan into the stewpan, squeeze a Seville orange, and put a little sugar.

N. B. Cut about half a pound of truffles into slices, and put them to the collops.

Salmie of Woodcocks.

Cut up the woodcocks, and put the legs, wings, and breast into a stewpan; put the trimmings into another stewpan with a little stock, a few shalots, and about a gill of port wine; set the stewpan on the fire to boil slowly for half an hour, then strain it through a tammy sieve into the stewpan that has the woodcocks in; do not put it on the fire; make the dish quite hot before you put the salmie on: squeeze an orange in before you put it on the dish.

Brisket of Beef stewed, and Roots.—See page 13.

Breast of Veal à l'Italienne.

Braise a breast of veal until quite tender; when done, take it up, and dry it with a cloth; put the sauce over it: the

sauce should consist of coulis, sliced truffles, a few small girkins, a few mushrooms, and a glass of Madeira wine: squeeze an orange in it.

A Neck of Mutton with a Purée of Potatoes.—See page 4.

Ox Cheek.—See page 29.

Hodge Podge.

Hodge podge is made as follows: bone two fowls, and cut them in quarters; cut half a dozen thick steaks from a loin of mutton, and take all the bone out; cut an equal quantity of brisket of beef that has been stewed, and about a pound of the brisket part of a breast of veal, cut in thin slices; put all into a stewpan, with about a pound of lean ham cut the same as the veal; put the ham at the bottom of the pot, then the veal and mutton, and the fowl and beef at the top; put a pint of water, and set the stewpan on the fire to boil very gently for two hours; then fill it up with clear second stock, or broth; skim it very clean, and let it boil gently by the side of a stove for about half an hour; have scooped turnips, carrots, and button onions, peeled, and three heads of celery cut in small pieces; put all into a stewpan, with about half a pint of stock, and set it on a stove to boil very slowly until the stock is reduced; then fill up the stewpan with stock, and let it boil for a few minutes; then put the roots to the meat, and let it boil for a few minutes; put it in the tureen, season it with a little salt, if wanted, and a little sugar.

Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.

Teal.—See page 9.

Larks.—See page 9.

Pheasants.—See page 18.

French Beans.—See page 9.

Asparagus.—See page 7.

Coffee Cream.—See page 39.

Compote of Pears.—See page 56.

Compote of Apples.—See page 56.

Apple Fritters.

Peel the apples and cut them in thick slices; put them in white wine and sugar to soak for two hours, then make a batter with four eggs, flour, cream, and the wine and sugar

from the apples; when well beat up, put the apples in, then put some clean lard in a stewpan; and, when hot, put the apples in, one piece at a time; when of a nice brown, take them up, and put them on the back of a sieve to drain the fat from them; then lay them on a sheet of white paper, and sift some fine sugar over them; hold a salamander over the fritters until the sugar is melted, then dish them on a napkin: if for meagre, fry in butter.

N. B. Take the core out.

Spanish Fritters.

Grate two lemons with a fine grater; put it into a stewpan, with a little water, a bit of cinnamon, and four or five cloves; set the stewpan on the stove to boil for a few minutes, then take out the spice, and put about two ounces of butter; when melted, put in about four spoonsful of flour, and one of sifted sugar; keep stirring it over the fire for a few minutes, then take it off, and break in six eggs, one at a time; keep beating it up until all the eggs are in, then beat it up for a few minutes, until it becomes a nice smooth batter, and then put in a glass of brandy; put some lard into a stewpan, make it hot, and drop the batter in with a teaspoon; when they are of a nice brown, take them up, and put them on the back of a sieve; sift sugar over them, and dish them on a napkin.

N. B. The batter should be very thick.

Truffles.—See page 4.

Poached Eggs (see page 82) with Beshemell.—See Appendix.

Ragout Mellé.—See page 9.

Fondues, in cases.—See page 17.

January 17.

No. 17. BILL OF FARE.

FIRST COURSE.

Rice Soup,
removed with a
HAUNCH OF VENISON.

Lamb Cutlets, with cucumbers.	Petit Pâtés of Chicken.
Leg of Pork à la Boisseau.	Turkey and oyster sauce.
Blanquet of Veal, and truffles.	Fricassee of Chicken, and mushrooms.
Three Partridges, and cabbage.	A Loin of Veal.
Rump of Beef à la daube, and onions.	Frame. Ham braised, and greens
Fillet of Mutton, with haricot beans.	Neck of Venison, and roots.
Fricassee of Rabbits and onions.	Blanquet of Fowls and truffles.
Leg of Lamb, boiled, & spinage.	A Goose.
Petit Pâtés of oysters.	Semels, and sauce piquant.

Soup Santé,
removed with
ROAST BEEF.

SECOND COURSE.

Two Wild Ducks.

Gateau Millefleur.	A Savoy Cake.
Livers of Poultry, à la Broch.	Ham and Toast, with coulis.
Raspberry Tartlets.	Mince Pies.
French Beans.	Asparagus.
Basket, with Almond Pastry.	A Wax Basket with Prawns.
Three Partridges. Frame.	Six Snipes.
A Wax Basket of Cray Fish.	A Basket of Almond Pastry.
Asparagus.	French Beans.
Mince Pies.	Apricot Tartlets.
Ham and Toast, with coulis.	Livers of Poultry à la Broch.
A Savoy Cake.	Gateau Millefleur.

A Hare.

No. 17. BILL OF FARE.

FIRST COURSE.

Rice Soup.

BOIL the rice in stock, and rub it through a tammy; put stock according to the quantity that is wanted; put it in a small soup-pot, give it a boil up, and put a liaison of six eggs to about two quarts.—See page 12.

N. B. Leave one-half of the rice that is boiled, to put in the soup, without being rubbed through a tammy.

Haunch of Venison.—See page 2.

Petit Pâtés,—See Appendix.

Lamb Cutlets, with Cucumber Sauce.

Cut a neck of lamb into cutlets, and trim them very neat; put about three ounces of butter into a stewpan, with chopped mushrooms, pepper and salt, chopped shalots, thyme, and parsley; melt the butter; put some clarified butter on a soutiespan; then dip the cutlets into the butter and herbs, then into bread crumbs, and lay them on a soutiespan; put them over the fire; let them be of a nice brown before they are turned; when they are done, lay them on a cloth to soak the butter from them; put them round the dish, and the sauce in the middle.

Turkey and Oyster Sauce.—See page 52.

Leg of Pork à la Boisseau.—See page 47.

Fricassee of Chicken.—See page 37.

Blanquet of Veal.—See page 73. Cut the truffles in thin slices.

Loin of Veal.—See page 49.

Stewed Partridge.—See page 36.

Cabbage.—See page 60.

A Ham, braised.—See page 14.

Rump of Beef à la Daube, and Cabbage.—See page 36.

Neck of Venison and Roots.—See page 15.

Fillet of Mutton, with Harieot Beans.—See page 22.

A Blanquet of Fowl and Truffles.—See page 7.

A Fricassee of Rabbits and Onions.—See page 69.

A Goose.—See page 15.

A Leg of Lamb and Spinage.—See page 26.

Semels of Veal and Piquant Sauce.

Cut the semels from the piece generally taken from the fillet (to make it a good shape); cut them about the size and thickness of a crown-piece; finish the same as lamb cutlets; put them round the dish, and the sauce in the middle.

Petit Pâtés of Oysters.—See page 69.

Soup Santé.—See page 38.

Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.

Snipes.—See page 24.

Partridges.—See page 7.

Hare.—See page 18.

Savoy Cake.—See Appendix.

Gateau Millefleur.—See 44.

Mince Pies.—See page 8.

Tartlets.—See page 44.

Wax Baskets.—See Appendix.

Gum-Paste Baskets, with Almond Paste.—See Appendix.

Livers of Poultry, à la Broach.

Put livers of any kind of poultry on a lark spit, and bars of bacon over each liver; tie them on the spit, and put them to the fire; about five or six minutes will do them; put a few fried bread crumbs round the inside of the dish, and the liver in the middle; leave the bacon over them.

Ham and Toast.—See page 65.

Asparagus.—See page 7.

French Beans.—See page 9.

January 18.

No. 18. BILL OF FARE.

FIRST COURSE.

White Vermicelli Soup.

removed with a
LOIN OF VEAL.

Cutlets of Pork, with mashed potatoes.	Tenderones of Veal, with truffles.
A small Chine of Bacon, and greens.	Two Chickens à la Reine.
Three Sweetbreads larded and an Emince.	Lamb Cutlets, larded, Breast rolled, and French beans.
A small piece of Brisket of Beef, stewed, and roots.	Ducks boned, forced, braised, and olive sauce.

A Sucking Pig.	Frame.	A Turkey, and chesnuts.

Roulard of Veal, and celery.	Fillet of Mutton, with haricot beans.
Fillets of Fowl, and mushrooms.	A Fricandeau and sorrel sauce.
Two Chickens à la Reine.	Neck of Mutton, boiled, and turnips.
Scorch Collops.	A Souties of Palates

Giblet Soup,

removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Pheasants.

Orange Jelly Marbre.	A Carmel Basket of Pastry.
Ragout Mellé.	Mushrooms, with white sauce.
Orange Tourte.	Mince Pies.
Spinage and Croutons.	Asparagus.
Smoked Salmon, in cases.	Fondues, in cases.

Larks.	Frame.	Three Teal.

Fondues, in cases.	Smoked Salmon, in cases.
Asparagus.	Spinage and Croutons.
Mince Pies.	Apricot Tourte.
Mushrooms.	Ragout Mellé.
A Carmel Basket of Pastry.	Jelly au Marbre.

Four Woodcocks.

No. 18. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal.—See page 49.
Tenderones of Veal and Truffles.—See page 12.

Pork Cutlets and mashed Potatoes.

Cut the cutlets either from the neck or loin; if from a neck, scrape the bone, and cut the rind and part of the fat; put them on the gridiron, season them with pepper and salt; put the mashed potatoes on the dish first, and the cutlets round the potatoes.

Chickens à la Reine.—See page 42.
Bacon Chine, and Greens.—See page 30.

Lamb Cutlets larded, Breast rolled, and French Beans.

Lard eight lamb cutlets, blanch them off, and lay bacon on the bottom of a stewpan; put the cutlets in, and about half a pint of stock; cover them with sheets of bacon, and paper over the bacon; set them on a slow stove; put a little lighted charcoal on the cover of the stewpan to raise the bacon; bone the breast of lamb, and beat it with the flatter; brush it over with egg, sprinkle a little pepper and salt over it; and spread some good force-meat over it; roll it up, and tie it up with packthread; put it into a white braise; it will take about two hours; then take it up and dry it with a cloth, and glaze it; take the cutlets up and put them in the oven for a few minutes, then glaze them, and put the French beans on the dish, the cutlets round the dish, and the breast of lamb in the middle. For preparing the French beans, see page 9.

Three Sweetbreads larded, and an Emince.

Lard the sweetbreads and blanch them off; put the trimmings of any meat, that is convenient, into a stewpan, and about a pint of stock; lay sheets of bacon over the meat; put in the sweetbreads and cover them with bacon and paper; set them on a slow stove, put a little fire on the cover of the stewpan; they will take about half an hour; when done, finish the same as other lardings; put the emince on the dish, and the sweetbreads on the emince: garnish with either croutons, or paste. The emince may be either fowl, veal, or sweetbread.

Two Ducks braised, and olives.—See page 27.

N. B. The olives should be pared as close to the stone as possible, and let the paring be all in one piece, so that when it is boiled, it will come into the shape of an olive; boil them in water for a few minutes, strain them, and put Italian sauce to them; put the olives round the dish.

Brisket of Beef, and Roots.—See page 13.

A Turkey and Chesnuts.—See page 36.

A Sucking Pig.—See page 60.

A Roulard of Veal.—See page 15.

Celery.—See Appendix.

A Fillet of Mutton, and Haricot Beans.—See page 22.

A Fricandeau of Veal and Sorrel Sauce.

Cut a fricandeau from the fat side of a leg of veal; take the skin off, and trim it neat; lard and blanch it; then put any trimmings of either veal or mutton into a stewpan, and three or four onions, a carrot cut in slices, a faggot of sweet herbs, a few blades of mace, with three bay leaves, and one pint of second stock; cover the meat over with sheets of bacon; put the fricandeau in, and cover that with bacon; put paper over all; set it on a slow stove to simmer for three hours, then take it up and glaze it; put the sauce on the dish, and the fricandeau on the sauce: garnish either with croutons of paste.

Fillets of Fowl larded, and Mushrooms.—See page 63.

Neck of Mutton boiled, and Turnips.—See page 29.

A Souties of Palates.

Braise them until they are quite tender; then cut them about the size of a crown piece, with a paste cutter; put them on a soutiespan that has been buttered, and sprinkled with herbs, and pepper and salt; just make them hot, and put them round the dish, and ravigot sauce in the middle.

Scorch Collops.—See page 49.

Giblet Soup.—See page 6.

Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasants.—See page 18.

Teal.—See page 9.

Larks.—See page 9.

Woodcocks.—See page 24.

Carmel Basket, with Pastry.—See Appendix.
Orange Jelly.—See page 66.
Jelly Marbre.—See page 73.
Mushrooms.—See page 17.
Ragout Mellé.—See page 9.
Fondues.—See page 17.
Salmon Smoked.—See page 24.

Orange Tourte.

Sheet a tart pan with puff paste, and put in orange marmalade, and cross bar it.—For Orange Marmalade, see Appendix.

Mince Pies.—See page 8.
Asparagus.—See page 7.
Spinage.—See page 45.

January 19.

No. 19. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,
removed with a
CHINE OF MUTTON.

Poulet à la Duchesse.	Pigeons à la Crapaudine.
Ox Cheek, with sauce hachis.	A Neck of Pork.
White Collops, and mushrooms.	Souties of Mutton, & cucumber sauce.
A Casserole au Ris, with giblets.	A raised Pie, with beef steaks.
Leg of Lamb, and spinage.	Boiled Turkey, and oysters.

A Loin of Veal à la Beshemell.	Frame.	Haunch of Venison.

Two boiled Fowls, and celery sauce.	Chine of Bacon, and greens.
A raised Pie, with maccaroni.	Casserole of Rice, with rabbit.
A Souties of Hare, and truffles.	Blanquet of Fowl, and truffles.
Neck of Venison.	A Goose.
Pigeons à la Crapaudine.	Tenderones of Lamb & mushrooms.

Mock Turtle,
removed with
ROAST BEEF.

SECOND COURSE.

Two Wild Ducks.

A Currant Tart.	Apple Pie, with Custard.
French Beans.	Asparagus.
Cheesecakes.	Mince Pies.
Poached Eggs, and brown sauce.	Ragout Mellé.
Cauliflower à la Flamond.	Sea Kail.
Orange Jelly.	Rhenish Cream.

Four Plovers.	Frame.	Eight Snipes.

Cederata Cream.	Orange Souffle.
Mushrooms.	Cauliflower, plain.
Ragout Mellé.	Poached Eggs, with sauce.
Mince Pies.	Cheesecakes.
Asparagus.	French Beans.
Apple Pie.	A Currant Tourte.

A Hare.

No. 19. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Chine of Mutton.—See page 16.

Pigeons à la Craupaudine, and Piquant Sauce.

Split the pigeons at the belly, and turn the breast over; put four ounces of butter into a stewpan, with chopped shalot, parsley, thyme, mushrooms, and pepper and salt; set the stewpan on the fire to melt the butter, put the pigeons on a dish, but not too near each other; pour the butter, &c. over the pigeons, and when the butter begins to get cold, roll the pigeons in bread crumbs, and put them on a soutiespan that has been buttered (with clarified butter); do not turn them until the under side is brown; when of a nice brown, lay them on a cloth to soke the butter from them; lay them round the dish, and the sauce in the middle.

N.B. Six pigeons will make a dish; the breast bone should be taken out, and the leg and thigh bone; the pinions cut off, the wing bone taken out, and the pigeon flatted with a flatter: they may be broiled on the gridiron over a clear stove.

Poulet à la Duchesse.—See page 12.
Neck of Pork, roasted.—See page 20.
Ox Cheek (see page 29) and Sauce Hachis.—See Appendix.
A Souties of Mutton, and Cucumber.—See page 38.
White Collops, and Mushrooms.—See page 15.
A Raised Pie, with Beef Steaks.—See page 60.

A Casserole au Ris, with Giblets.

Boil a quarter of a pound of Carolina rice in broth, until it becomes stiff; then line a mould (according to the shape of the dish the casserole is wanted for,) butter the mould very well before you line it; when lined, do the rice well over with egg and smooth it with the back of a spoon; put it in the oven to set the egg; when the egg is set, put in the giblets; (they should be stewed until very tender;) take all the bones from the wings, cut the gizards in slices, put a little coulis to them, and put them in the mould; cover it with paste; put it in the oven for an hour, turn it out a

few minutes before it is wanted, put a little coulis round the casserole when on the dish.

Boiled Turkey, and Oyster-sauce.—See page 52.
Leg of Lamb, and Spinage.—See page 26.
Loin of Veal à la Beshemell.—See page 14.
Ham braised and Greens.—See page 14.
A Bacon Chine and Greens.—See page 30.
Two boiled Fowls and Celery Sauce.—See page 13.
A Blanquet of Fowl and Truffles.—See page 72.
A Souties of Hare and Truffles.—See page 52.
Neck of Venison, roasted.—See page 36.
A Goose.—See page 15.
Tenderones of Lamb, and Mushrooms.—See page 26.
Mock Turtle.—See page 22.
Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.
Snipes.—See page 24.
Plover.—See page 55.
Hare.—See page 18.
Apple Pie (see page 81) with Custard.—See page 8.
Currant Tourte.—See page 56.
French Beans.—See page 9.
Asparagus.—See page 7.
Mince Pies.—See page 8.
Cheesecakes.—See page 32.
Ragout Mellé.—See page 9.
Poached Eggs.—See page 82.
Sea Kail.—See page 50.
Cauliflower.—See page 18.

Cauliflower à la Flamond.

Boil the cauliflower, take it up, and put it on the back of a sieve to drain; then put it into a stewpan, with a little beshemell; then dish it, put Parmasan cheese over it, and brown it with a salamander.

Rhenish Cream.—See page 50.
Orange Jelly.—See page 66.
Cederata Cream.—See page 33.

Orange Souffle.

Orange souffle, is orange jelly put into a pan and whisked until nearly stiff, and then put into the mould: garnish with China orange.

January 20.

No. 20. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with
FISH,
removed with a
FILLET of VEAL à la BESHEMELL.

Volevent of Eel.	Petit Pâtés of oysters.
Neck of Venison, roasted.	Sparerib of Pork.
A Capon, with a ragout and truffles.	Two Partridges stewed, & cabbage.
Woodcocks à la Tartar.	A Haricot of Mutton.
A Sucking Pig.	Haunch of Venison.
Pork Cutlets, with mashed potatoes.	Salmie of Wild Ducks.
Ox Rumps, with savoys.	Calf's Head, hashed and grilled.
A Small Turkey, roasted.	Leg of Lamb, roasted.
Lobster Pâtés.	A Volevent, with pike.

Soup Santé,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Four Grouse.

Basket of Pastry.	A Wax Basket of Prawns.
Stewed Peas.	Asparagus.
Anchovy Toast.	A Dressed Crab.
Maccaroni.	Spinage, and Eggs.
Cheesecakes.	Mince Pies.
Two Rabbits.	Three Woodcocks.
Mince Pies.	Cheesecakes.
Spinage and Eggs.	Maccaroni.
Dressed Lobster.	Anchovy Toast.
Asparagus.	Stewed Peas.
A Wax Basket of Crayfish.	A Basket of Pastry.

Two Pheasants.

No. 20. BILL OF FARE.

FIRST COURSE.

SOUP à la Rēine.—See page 2.
Fish.—See Appendix.
Fillet of Veal à la Beshemell.—See page 85.
Oyster Pâtés.—See page 69.

A Volevent of Eel.

Bone an eel and flat it, cut it in pieces of about an inch long, and put it on to blanch in cold water; when it comes to a boil, take it off the fire, put the eel in cold water, wash it very clean, and scrape the fat off; then put it in a stewpan, with a little stock, and set it on a stove to simmer very slow for a quarter of an hour, or till the stock is quite reduced, (but not for the eel to stick to the bottom); put a little beshemell to it; put in about six yelks of eggs, boiled hard, and about a dozen button onions, nicely boiled; put a little anchovy essence, squeeze a little lemon juice, fill the volevent, first putting it on a napkin, and then on the dish. If for meagre, use meagre stock.

Sparerib, roast.—See page 42.
Neck of Venison, roast.—See page 36.
Partridges, and Cabbage.—See page 41.
A Capon à la Broch, with a Ragout and Truffles, the same as a Turkey and Truffles.—See page 4.
Haricot of Mutton.—See page 21.
Woodcocks à la Tartar.—See page 72.
Haunch of Venison.—See page 2.
A Sucking Pig.—See page 60.
A Salmie of Wild Duck.—See page 30.
Pork Cutlets, and mashed Potatoes.—See page 94.
Calf's Head, hashed and grilled.—See page 3.
Ox Rumps, and Cabbage.—See page 5.
Leg of Lamb, roast.—See page 37.

A Small Turkey.

A small turkey will take an hour to roast; put gravy in the dish, and bread sauce in a boat.

A Volevent, with a Souties of Pike.

Cut a volevent and bake it; split a middling size pike down the back, skin it, and bone it; cut it into collops; but-

ter a soutiespan, and sprinkle it with herbs, pepper, and salt; put the pike on, and set the pan on a stove; let it do gently for a few minutes before you turn the pike; when done, put it into some hot beshemell; put a little anchovy essence, squeeze a little lemon juice, and put a dust of sugar; put a napkin on the dish, and the volevent on the napkin: if for meagre, make the sauce from the bones of the pike.

Lobster Pâtés, the same as Oyster Pâtés, page 69.

N. B. Cut the lobster as small as the oysters, and put beshemell to it.

Soup Santé.—See page 38.

Chine of Mutton.—See page 16.

SECOND COURSE.

Grouse.

Grouse are trussed the same as partridge, and will take the same time in roasting: send bread sauce in a boat.

Woodcocks.—See page 24.

Rabbits.—See page 10.

Pheasants.—See page 18.

Two Baskets of Pastry.—See page 23.

Two Wax-Baskets of Prawns, and Crayfish.—See Appendix.

Asparagus.—See page 7.

Stewed Peas.—See page 43.

Anchovy Toast.—See page 78.

Dressed Crab.—See page 78.

Spinage and Eggs.—See page 45.

Maccaroni.—See page 9.

Mince Pies.—See page 8.

Cheesecakes.—See page 32.

January 21.

No. 21. BILL OF FARE.

FIRST COURSE.

Pea Soup,
removed with
FISH,
removed with a
LOIN OF VEAL.

Tenderones of Veal, with truffles.	Lamb Cutlets, with sauce piquant.
Breast of Veal, ragouted.	Leg of Pork à la Boisseau.
Matelot of Tench.	Fillets of Sole à l'Italienne, with red sauce.
Small Ham, and greens.	Two Chickens à la Reine.

A raised Pie à la François.	Frame.	A raised Pie à l'Amiens.

Two Chickens, with tarragon.	Small Piece of Brisket of Beef, and roots.
Fillets of Salmon, with Capers.	Fillet of Sturgeon, with sauce royal.
Leg of Lamb, roasted, and cucumbers.	Neck of Venison.
Legs of Fowl au Gratin.	Calves' Feet, with asparagus peas.

Giblet Soup,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Two Wild Ducks.

A Ratifie Pudding.	A Souffle of Ginger.
An Omelet.	Broiled Mushrooms
An Apricot Tourte.	Mince Pies.
French Beans.	Asparagus.
Compote of Apples.	A Trifle.

Six Snipes.	Frame.	Twelve Larks.

A Trifle.	Compote of Pears.
Asparagus.	French Beans.
Mince Pies.	Plumb Tourte.
Mushrooms.	An Omelet
A Souffle of Rice and Apples.	Almond and Curd Pudding, with wine sauce.

A Hare.

No. 21. BILL OF FARE.

FIRST COURSE.

Pea Soup.

PEA soup is made the same as cressy, only leave out the grated carrot; use peas instead of lentels, and put fried bread in the tureen, instead of rice.

Fish.—See Appendix.

Loin of Veal.—See page 49.

Lamb Cutlets.—See page 91.

Tenderones of Veal and Truffles.—See page 12.

Leg of Pork à la Boisseau.—See page 47.

Breast of Veal, ragouted.—See page 5.

Fillets of Sole à l'Italienne.—See page 43.

Matelot of Tench.—See page 76.

Two Chickens à la Reine.—See page 42.

Small Ham braised.—See page 14.

A raised Pie à l'Amiens.—See page 53.

A raised Pie à la François.—See page 38.

Brisket of Beef stewed, (see page 13) and Roots.—See Appendix.

Fillet of Sturgeon, and Sauce Royal.

Take the skin off a piece of sturgeon of about a pound or better; cut it in long slices, (the same as you would salmon for rolling) flat them, and make a farce with a part of the sturgeon and scraped fat bacon, a few sweet herbs, a roll soaked in cream, and the white of an egg beat up to a froth; mix all together in a mortar, the egg last; season with pepper and salt, and put a very little bit of garlic to the farce; spread the farce on the sturgeon, roll it up, and finish it the same as fillet of sole; put the sauce on the dish, and then the sturgeon: if for meagre, do not use bacon, and make the sauce with fish stock.

Fillets of Salmon rolled, with Caper Sauce.—See page 43.

Neck of Venison, roast.—See page 36.

Leg of Lamb, roast, and Cucumbers.—See page 21.

Calves' Feet, with Asparagus Peas.

Bone four calves' feet, and put them on to boil for jelly stock: take them out when quite tender, and put them in

cold water; when cold, trim them, and put them in a stewpan, with a few spoonsful of stock; put them by the side of a stove; when warm, take them up, and lay them on a cloth to dry, then put them on a dish, and sauce over them. For sauce, see page 52.

Legs of Fowl au Gratin.

Cut the legs and wings from two or three cold fowls that have been left from last dinner, or supper, (either boiled, or roast fowls will do;) put a quarter of a pound of butter in a stewpan, and chopped parsley, thyme, shalots, mushrooms, and pepper and salt; when the butter is melted, break in two eggs, and beat them up well with the butter and herbs; dip the legs of the fowl in, and then roll them in bread crumbs, do them twice over; then have some clean lard in a stewpan, when hot, put the fowl to fry of a nice gold colour; when the fowls are taken up, put in some parsley (that has been well dried) in to fry; put the parsley in the middle of the dish, and the legs and wings of the fowl round the parsley.

Giblet Soup.—See page 6.
Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.
Larks.—See page 9.
Snipes.—See page 24.
Hare.—See page 18.

A Souffle of Ginger.

Put a pint of milk and cream on to boil; put the peel of two lemons, a little cinnamon, and lump sugar sufficient to make it sweet; let it boil for half an hour, then put it to cool, and put a quarter of a pound of butter in a stewpan, (that will hold two quarts,) and set it on the fire to melt; when melted, put in as much flour as will dry up the butter, keep stirring it over the fire until it leaves the bottom of the stewpan; then take it off, and break in ten eggs, one at a time; keep stirring it, until the egg is mixed well with the flour and butter, and mix all the eggs the same way, until it becomes a thick batter; then put a sufficient quantity of the milk and cream that has been boiled, beat it up well

together, (otherwise the eggs would separate in the boiling); when well mixed, put half a pound of West India preserved ginger, cut in small pieces, a large glass of brandy, and a little nutmeg; butter a savoy cake-mould very thick with butter, not with the hand, but with a paste-brush; stick dried cherries on the mould, in any manner your fancy directs; put the souffle in, and put the mould into a stewpan that has boiling water that will come better than half way up the mould; cover the stewpan, and put lighted charcoal on the cover; keep it boiling very slow for an hour, or better; take the mould out of the stewpan about ten minutes before it is wanted, by which means the souffle will keep firmer; before it is turned out of the mould, run the knife round it, by way of loosening it; pour white wine sauce over it; the wine sauce is made as follows: put about an ounce of butter into a stewpan, when melted, put about half a table spoonful of flour, stir it until it is mixed with the butter, then white wine to it, to make it the thickness of melted butter; grate a little nutmeg in it, and put about half a glass of brandy in the sauce: pour the sauce over the souffle.

A Ratifie Pudding.

Put a pint of milk, and a pint of cream into a stewpan, with the peel of two lemons, a little cinnamon, and sugar; set it on the fire, and let it boil for half an hour; then strain it into a basin, and put the crumb of two French rolls in it; then butter a savoy cake-mould very well, and stick dried cherries according to fancy; then put in half a pound of ratifies in the mould; break ten eggs in a bason, and beat them up well; then put the eggs to the boiled milk, cream, and rolls; stir it well, so as to blend the rolls, eggs, and milk together; then put it in the mould that has the ratifies in: finish it the same as the ginger souffle; pour wine sauce over it.

Almond and Curd Pudding to match the Ratifie or Souffle. —See Appendix.

A Souffle of Apples and Rice.

Blanch the rice in water, then put it on to boil in milk, and put a little cinnamon and the peel of a lemon; let it boil until it becomes quite dry; then take it from the fire, and put it to cool; when cold, raise a rim of rice round the dish, about three inches high, egg the outside of the rim, and likewise the dish, by way of making the rice stick to the dish; then fill the dish half way up the rim with marmalade of apples; then beat up the whites of four eggs, and put them over the

marmalade; then sift fine sugar over them, and put the dish in the oven; if the oven is not hot enough, brown it with a salamander.

Broiled Mushrooms.

Peel them, and put them in water for a few minutes to soak the grit from them; then put them on a soutiespan, sprinkle pepper and salt over each mushroom, and put a little oiled butter over them; put them in the oven about ten minutes, and then on the gridiron for a few minutes; pour the liquor that comes from them over the mushrooms.

Omelet.—See page 32.
Mince Pies.—See page 8.
Apricot Tourte.—See page 17.
Asparagus.—See page 7.
French Beans.—See page 9.
A Trifle.—See page 8.
Compote of Apples.—See page 56.
Plum Tourte, (the same as Damson)—See page 55.
Compote of Pears.—See page 56.

January 22.

No. 22. BILL OF FARE.

FIRST COURSE.

Mock Turtle,
removed with a
CHINE OF MUTTON.

Blanquet of Fowl, with truffles.	Tenderones of Lamb à la Poulet.
Rump of Beef à la Daube, & cabbage.	A boiled Turkey, and oysters.
Three Sweetbreads larded, and collops.	Fillet of Beef, larded, & Spanish sauce, and onions.
Neck of Veal à la Beshemell.	A Sucking Pig.

Soup, removed with a Ham braised and coulis.	Frame.	Soup Santé, remov'd with a Haunch of Venison.

A Goose.	Fillet of Mutton, & haricot beans.
Fricandeau, and sorrel sauce.	Three Breasts of Fowl, larded, and an eminee.
Two Fowls, and celery sance.	Two Necks of Lamb à la Chevaux de Frize, and cucumbers.
A Fricassee of Rabbit.	Morue à la Crême.

Mock Turtle,
removed with
ROAST BEEF.

SECOND COURSE.

Two Pheasants.

A Savoy Cake.	Basket of Pastry.
Salsifie, fried in batter.	Cauliflower, à la flamond.
Potted Hare.	Brawn, with aspic.
Blanc Mange.	Jelly Marbie.
French Beans.	Asparagus.
Rice Fritters.	Mince Pies.

Two Grouse.	Frame.	Three Teal.

Mince Pies.	Apple Fritters.
Asparagus.	Spinage & croutons
Orange Jelly.	Cederata Cream.
Brawn, with aspic.	Potted Hare.
Cauliflower.	Salsifie, fried in batter.
Basket of Pastry.	A Savoy Cake.

Four Woodcocks.

No. 22. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Chine of Mutton.—See page 16.
Tenderones of Lamb à la Poulet.—See page 26.
Blanquet of Fowl, with Truffles.—See page 72.
Boiled Turkey, and Oyster-sauce.—See page 52.
A Rump of Beef à la Daube, and cabbage.—See page 36.
Fillet of Beef larded, and Spanish Onions.—See page 29.
Sweetbreads larded (see page 48) and White Collops.—See page 15.
Neck of Veal à la Beshemell, the same as a Loin of Veal.—See page 14.

Three Breasts of Fowl larded, and an Eminee.

Cut out the breasts of three fowls, and lard them; finish the same as larded sweetbreads: for the Eminee see page 85.
Soup à la Flamond.—See page 12.
Haunch of Venison.—See page 2.
Soup à l'Italienne.—See page 20.
Ham, braised.—See page 14.
Fillet of Mutton, and Haricot Beans.—See page 22.
A Goose.—See page 15.
A Sucking Pig.—See page 60.
Fricandeau (see page 95) and Sorrel Sauce.—See Appendix.
Two Necks of Lamb à la Chevaux de Frize.—See page 48.
Two Fowls and Celery-sauce.—See page 13.
Fricassee of Rabbit.—See Fricassee of Chicken, page 37.

Morue à la Crême.

Salt a slice of crimpt cod one day, and boil it the next, and while hot break it in flakes; put about an ounce of butter into a stewpan, with chopped shalot, parsley, and a spoonful of stock; let it boil for a minute or two, then put a little flour, as much as will make it of a proper thickness; then put a little stock, (if for meagre cream); give it a boil for a few minutes, put a little anchovy essence, squeeze a little lemon juice, and a dust of sugar; put the fish in the sauce; let it stand to get hot by the side of a stove, but do not let it boil; put it in the middle of a dish, as nearly as possible. Garnish with paste or croutons.
N. B. Crimpt cod that has been left will do for this.
Roast Beef.—See page 7.

SECOND COURSE.

Pheasants.—See page 18.
Woodcocks.—See page 24.
Grouse.—See page 102.
Teal.—See page 9.
Savoy Cake.—See Appendix.
Basket of Pastry.—See page 23.
Mince Pies.—See page 8.
Cauliflower à la Flamond.—See page 99.
Salsifie, fried in batter.—See page 61.
Brawn.—See page 7.
Potted Ham.—See page 7.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Orange Jelly.—See page 66.
Cederata Cream.—See page 33.
French Beans.—See page 9.
Asparagus.—See page 7.
Mince Pies.—See page 8.
Rice Fritters.—See page 77.
Apple Fritters.—See page 88.
Spinage.—See page 45.
Potted Hare.—See page 10.

January 23.

No. 23. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Pottage à l'Italienne, removed with a BRISKET of BEEF and ROOTS.		*Two Chickens.*	
Petit Pâtés of Sweetbread.	Poulard à la Duchesse.	Apricot Tourte.	Mince Pies.
Roulard of Mutton with piquant sauce.	Partridges, and cabbage.	French Beans.	Stewed Peas.
A Loin of Veal.	A Salt Leg of Pork boiled, and greens.	Mushrooms.	Ragout.
A Fowl à la Beshemell.	Shoulder of Lamb, forced, and sorrel sauce.	Four Snipes.	A Wild Duck.
Lambs' Feet, and asparagus peas.	Semels of Veal, & cucumber sauce.	Maccaroni.	Artichoke Bottoms.
Soup Julien, removed with a CHINE OF MUTTON.		Cauliflower, and brown sauce.	Asparagus.
		Mince Pies.	Apple Tourte.
		A Hare.	

No. 23. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Stewed Beef and Roots.—See page 13.
Soup Julien.—See page 55.
Chine of Mutton.—See page 16.
Poulard à la Duchesse.—See page 12.

Petit Pâtés.—See Appendix.

Partridges and Cabbage.—See page 41.

Roulard of Mutton (see page 15) and Piquant Sauce.—See Appendix.

Leg of Pork, boiled, and Greens.

The pork will take two hours and a half to boil. Garnish with greens. Send up a peas pudding with the pork, upon another dish.

Loin of Veal.—See page 49.

Shoulder of Lamb, forced, and Sorrel Sauce.

Bone a shoulder of lamb, and fill it with forced-meat braise it for two hours over a slow stove; when done, take it up and glaze it; put the sorrel sauce on the dish, and the lamb on the sauce.

A Fowl à la Beshemell.

Cut the breast out entirely from a fowl that has been either roasted or boiled; put a rim of paste, (the same as raised pies are made of,) or a rim of forced-meat; if paste, put it in the oven to bake; put a slice of fat and lean ham in the fowl to keep it moist: if you put forced-meat, put the fowl in a stewpan, with a few spoonsful of stock to steam it; set it on a slow stove for one hour; then put a little lighted charcoal on the cover of the stewpan; and, if the fowl has been boiled, glaze it before it is sent to table; mince the breast, and the breast of another fowl, and put them into some hot beshemell; squeeze a little lemon juice, and put a few drops of garlic or shalot vinegar, with a dust of sugar; put the emince into the fowl, and put a few bread crumbs over it; drop a little clarified butter over it, and brown it, either in the oven or with a salamander. Serve it up on a napkin.

Semels of Veal, and Cucumber Sauce.—See page 92.

Lambs' Feet, and Asparagus Peas.—See page 52.

SECOND COURSE.

Two Chickens, roasted.

They will take about fifteen minutes to roast.

Mince Pies.—See page 8.

Apricot Tourte.—See page 17.

Apple Tourte, the same as Apricot.—See page 17.
Stewed Peas.—See page 43.
French Beans.—See page 9.
Ragout Mellé.—See page 9.
Mushrooms.—See page 17.
Snipes.—See page 24.
Wild Ducks.—See page 16.
Hare.—See page 18.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Cauliflower, and Brown Sauce.—See page 18.
Artichoke Bottoms.—See page 50.

January 24.

No. 24. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
White Vermicelli Soup, removed with a HAUNCH OF VENISON.		*Three Woodcocks.*	
Chartreuse of Roots.	Small Mutton Pies.	Rhenish Cream.	Jelly.
Breast of Veal with stewed peas.	Neck of Pork, roasted.	Cauliflower, with brown sauce.	Asparagus, with eggs.
Souties of Hare.	A Souties of Fowl.	Tartlets.	Mince Pies.
A Chine of Lamb, with cucumbers.	Fillet of Veal à la Beshemell.	Larks.	Two Rabbits.
A Souties of Pheasant.	A Souties of Wild Duck.	Mince Pies.	Tartlets.
A Goose.	Neck of Venison, and Roots.	French Beans, with sauce.	Salsifie, with sauce.
Risoles.	Casserole of Rice, with giblets.	Orange Jelly.	Blanc Mange.
Partridge Soup, removed with a CHINE OF MUTTON.		*Two Wild Ducks.*	

No. 24. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Haunch of Venison.—See page 2.
Small Mutton Pies.—See page 20.

Chartreuse of Roots.—See page 60.
Neck of Pork, roasted.—See page 20.
Breast of Veal and Peas.—See page 43.
A Souties of Fowl.—See page 84.
A Souties of Hare.—See page 52.
Fillet of Veal à la Beshemell.—See page 85.
Chine of Lamb and Cucumbers.—See page 68.

A Souties of Wild Duck.

Cut the breasts of two wild ducks into thin slices; butter a soutiespan; sprinkle a little shalot; put a glass of port wine in, and lay the wild duck on it: put the legs, and other parts of the wild ducks, into a stewpan, with a pint of stock, a few blades of mace, a few shalots, and half a pint of port wine; set the stewpan on a stove to boil very slowly for two hours, or until half the liquor is reduced; then strain it off into another stewpan, and skim the fat off; then set the soutiespan on a stove for a few minutes, and turn the souties; when done, put it to the liquor that the bones were stewed in; squeeze a Seville orange in it; dish it, and garnish with paste.

N. B. Do not put the stewpan on the fire after the souties has been put in the liquor: add a little cayenne pepper.

A Souties of Pheasant.—See page 54.
Neck of Venison and Roots.—See page 15.
A Goose.—See page 15.
A Casserole of Rice and Giblets.—See page 98.
Risoles.—See page 47.

Partridge Soup.

Braise four partridges until quite tender, then take them up, and cut off the legs, wings, and breast; put them into a small soup pot; then put the backs and other trimmings into the braise again; and if you have any pieces of partridge or pheasant, put them in the braise with the other; put about three pints more stock to it, and set it to boil very slowly for one hour; then strain it through a tammy sieve, and skim the fat off as clean as possible; then put the liquid to the partridges, give it one boil, and skim it again, to have it quite clear; put a small lump of sugar; cut a few carrots into any shape your fancy may lead you, and turnips the same, with a few button onions; boil them in about a pint of good stock; when quite tender, put them to the partridges; and then put all into the tureen.

N. B. At another time, braise six bundles of savoy cabbage, and put them in the soup instead of the roots.

Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
Larks.—See page 9.
Rabbits.—See page 10.
Wild Ducks.—See page 16.
Rhenish Cream.—See page 50.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Orange Jelly.—See page 66.
Asparagus, with Eggs.—See page 66.
Salsifie.—See page 44.
Cauliflower.—See page 18.
French Beans.—See page 9.
Mince Pies.—See page 8.
Tartlets.—See page 44.

January 25.

No. 25. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a CHINE OF MUTTON.		*Four Partridges.*	
White Collops, and mushrooms.	Lamb Cutlets, and piquant sauce.	Apple Pie.	Mince Pies.
A Goose.	Neck of Venison.	French Beans.	Spinage.
A small Ham, and greens.	Two Chickens à la Reine.	Larks.	Two Teal.
Petit Pâtés of Veal and Ham.	Fricassee of Rabbits, with onions.	Asparagus.	Cauliflower.
Roast Beef.		Cheesecakes.	Gooseberry Pie.
		Two Wild Ducks.	

No. 25. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Chine of Mutton.—See page 16.
Lamb Cutlets.—See page 91.
White Collops.—See page 15.
Fricassee of Rabbits, and Onions.—See page 69.
Petit Pâtés of Veal and Ham.—See Appendix.
Goose.—See page 15.
Neck of Venison, roasted.—See page 36.
Two Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Teal.—See page 9.
Larks.—See page 9.
Wild Ducks.—See page 16.
Apple Pie.—See page 81.
Mince Pies.—See page 8.
Cheesecakes.—See page 32.
Gooseberry Pie.—See Appendix.
Spinage.—See page 45.
French Beans.—See page 9.
Cauliflower.—See page 18.
Asparagus.—See page 7.

January 26.

No. 26. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
A Tureen of Mutton and Broth, with Roots, removed with a TURKEY AND CHESNUTS.		*Six Snipes.*	
Compote of Pigeons, with truffles.	Ox Rumps and cabbage, and Spanish sauce.	Asparagus.	Spinage, and croutons.
A Sucking Pig.	A Loin of Veal.	A Trifle.	Mince Pies.
Two Partridges, stewed, & cabbage.	A Fowl à la Beshemell.	Stewed Peas.	French Beans.
A Chine of Mutton.		*A Hare.*	

No. 26. BILL OF FARE.

FIRST COURSE.

Mutton and Broth, with Roots.

CUT a neck of mutton into cutlets; then put the scrag, and other trimmings into a stewpan with a few onions, a faggot of thyme and parsley, and trimmings of celery; put half a pint of water to the meat, and set it on a stove to draw down, but not to catch; then put about two quarts of water to it, skim it, and keep it very clear, by letting it boil very slow by the side of a stove; then put the cutlets into a small soup pot that will hold three quarts; put half a pint of water, some scooped turnips, and carrots, button onions, and four heads of celery cut in small pieces; put it on the stove to draw down, when boiled quite dry, then fill up with the mutton broth, being first strained through a tammy sieve; let it boil very slow by the side of the fire for half an hour; keep skimming the broth as fast as the scum rises; if it should not be strong enough, put about a pint of good stock, season it with a little salt, and a small lump of sugar.

Turkey and Chesnuts.—See page 36.

Ox Rumps and Cabbage.—See page 5.

Compote of Pigeons, with Truffles.

Draw the legs of four pigeons, (in the same manner as chickens for boiling) singe them, and fill them with forcemeat, and put a small raw truffle in each pigeon; put the necks and gizzards in a stewpan, and any other giblets that are at hand; about a quarter of a pound of lean ham, a few onions, a few blades of mace, a faggot of thyme and parsley, two or three bay leaves, half a pint of sherry, and a pint of stock; wrap the pigeons up in sheets of bacon, put them in the stewpan, and set the stewpan over a slow fire to do very gently for an hour; then strain the liquor, skim the fat very clean from it, and put a little butter into a stewpan to melt; when melted, put as much flour as will make it of a proper thickness; stir it for a few minutes over the fire before the liquor is put in; then put the liquor in, keep stirring it all the while; let it boil for a few minutes, slice a few truffles, and put them in the sauce; take the pigeons up, and lay them on a cloth to dry; then put them on the

dish, and the truffles and sauce over them: there may be a few fat livers and force-meat balls added.

N.B. Squeeze half a lemon, season with pepper and salt, &c.

Loin of Veal.—See page 49.
A Sucking Pig.—See page 60.
A Fowl à la Besheimell.—See page 112.
Partridges, and Cabbage.—See page 41.
Chine of Mutton.—See page 16.

SECOND COURSE.

Snipes.—See page 24.
Hare.—See page 18.
Asparagus.—See page 7.
Spinage.—See page 45.
Mince Pies.—See page 8.
Trifle.—See page 8.
French Beans.—See page 9.
Stewed Peas.—See page 43.

January 27.

No. 27. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Purée of Peas, removed with FISH.	*Larks.*
A Souties of Fowl, and mushrooms. / Semels of Veal, with fine herbs, and sauce piquant.	Escaloped Oysters. / Cauliflowers.
Neck of Pork, roasted.	A Barberry and Apple Pie. / A Lobster. / A Ratifie Pudding.
Matelot of Tench. / Breast of Lamb, grilled, and cucumber sauce.	Spinage and Eggs. / Fondues, in cases.
A Chine of Mutton.	*Four Partridges.*

No. 27. BILL OF FARE.

FIRST COURSE.

PUREE of Peas.—See Pea Soup, page 104.
Fish.—See Appendix.
Semels.—See page 92.
Souties of Fowl, and Mushrooms.—See page 84.
Neck of Pork, roasted.—See page 20.
Breast of Lamb, and Cucumber.—See page 41.
Matelot of Tench.—See page 76.
Chine of Mutton.—See page 16.

SECOND COURSE.

Larks.—See page 9.
Partridges.—See page 7.
Ratifie Pudding.—See page 109.
Apple Pie, with Barberries.—See page 81.
Escaloped Oysters.—See page 23.
Fondues, in Cases.—See page 17.
Spinage.—See page 45.
Cauliflower.—See page 18.

A Lobster.

Split the tail, and crack the claws: garnish with parsley.

January 28.

No. 28. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup, removed with FISH.	*A Pheasant.*
Minced and broiled Turkey. / Beef Steaks.	French Beans. / A Lobster.
A Haunch of Venison.	Apple Pie. / A Savoy Cake. / Jelly.
Pigs Feet and Ears, grilled, and minced. / Salmie of Partridges.	Anchovy Toast. / Maccaroni.
A Chine of Mutton.	*A Wild Duck.*

No. 28. BILL OF FARE.

FIRST COURSE.

Flemish Soup.

SLICE six onions, cut six heads of celery into small pieces, and slice about twelve potatoes: put about a quarter of a pound of butter into a stewpan, and half a pint of water; set it on a stove to boil very slow for an hour; then fill up the stewpan with stock; let it boil an hour, or until the potatoes, &c. are dissolved; then rub it through a tammy, and put a pint of cream; put it into a small soup pot to keep hot; the cream should be boiled before it is put to the soup.

N.B. If for meagre, use water instead of stock.

Beef Steaks.

Beef steaks should be cut from the rump and broiled over a clear charcoal fire; put a little shalot on the dish, a bit of cold butter, and a table spoonful of etchup, and be very

particular in sending them hot to table; all the other part of the dinner should be dished before the beef steaks are put on the fire; season them with pepper and salt.

Minced and broiled Turkey.

The minced is done the same as an emince of fowl; see page 84. Part the legs and score them, and pepper and salt them; make three pieces of the back, split the rump-piece, score them, and pepper and salt them; put a little oiled butter in a tart pan, and lay the bones of the turkey in; put the tart pan in the oven to warm the turkey through, then put it on the gridiron to brown; lay it round the emince.

Salmie of Partridges.

Salmie of partridges is made from what is left of the day before. The process is the same as a salmie of wild duck, only put a glass of sherry instead of port.

Pigs Feet and Ears.—See page 35.

Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasant.—See page 18.
Wild Duck.—See page 16.
Lobster.—See page 32.
French Beans.—See page 9.
Maccaroni.—See page 9.
Anchovy Toast.—See page 78.
Jelly.—See page 31.
Apple Pie.—See page 81.

January 29.

No. 29. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup and Bouillie, removed with a TURKEY AND CHESNUTS.			*Three Woodcocks.*		
White Collops.	Lamb Cutlets; and cucumbers.		Beet Root.	Asparagus.	
Ham and greens.	Neck of Mutton, roasted.	A Goose.	A Barberry and Apple Pie.	Jelly.	A Goose-berry Tart.
Petit Pâtés of Oysters.	Fricassee of Chicken, with mushrooms.		French Beans.	Salsifie, fried in batter.	
Roast Beef.			*A Hare.*		

No. 29. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Turkey and Chesnuts.—See page 36.
Lamb Cutlets.—See page 91.
White Collops.—See page 15.
Petit Pâtés of Oysters.—See page 69.

Neck of Mutton, roasted.

Saw off the chine bone, and about two inches of the rib bones, first strip the meat from them; put it on a lark spit, butter and salt it; then put two sheets of paper over the mutton, tie it on, and then tie it on the spit; about an hour will roast it; baste, flour, and salt it, before taken from the fire.

Ham and Greens.—See page 14.
A Goose.—See page 15.
Roast Beef.—See page 7.
Fricassee of Chicken.—See page 37.

SECOND COURSE.

Woodcocks.—See page 24.
Hare.—See page 18.
Asparagus.—See page 7.
French Beans.—See page 9.

Beet Root.

Boil the beet root in water until tender, then peel it and cut it in slices; put it into a stewpan with a little vinegar and coulis, let it boil slow for a few minutes, so as to draw colour enough to make the sauce red; garnish it with button onions, boiled tender; pour a little of the red sauce over the onions.

Salsifie fried in Batter.—See page 61.
Gooseberry Tart.—See page 73.

Apple and Barberry Tart.

Sheet the tartpan with short paste; put half apples, and half barberries; put sugar, and cover it in, and finish the same as other tarts.

January 30.

No. 30. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Giblet Soup, removed with a HAUNCH OF VENISON.			*Four Pheasants.*		
Two Sweetbreads, larded, and sorrel sauce.		An Emince of Mutton, with cucumbers.	Cauliflower.		Maccaroni.
Tongue, and greens.	A Leg of Pork à la Boisseau.	Two Chickens à la Reine.	Raspberry Tourte.	A Savoy Cake.	Apricot Tourte.
A Civet of Hare.		Loin of Lamb, braised, glazed, and celery sauce.	Ragout Mellé.		Artichoke Bottoms in sauce.
A Chine of Mutton.			*Two Rabbits.*		

No. 30. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
A Haunch of Venison.—See page 2.
Leg of Pork à la Boisseau.—See page 47.
An Emince of Mutton and Cucumber.—See page 48.
Sweetbreads larded, and Sorrel Sauce.—See page 84.
Two Chickens à la Reine.—See page 42.
Tongue, and Greens.—See page 55.
A Loin of Lamb, braised, and Celery.—See page 6.
A Civet of Hare.—See page 26.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Pheasant.—See page 18.
Savoy Cake.—See Appendix.
Rabbits roasted.—See page 10.
Maccaroni.—See page 9.
Cauliflower.—See page 18.
Ragout Mellé.—See page 9.
Artichoke Bottoms.—See page 50.

January 31.

No. 31. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a LOIN OF VEAL.	*Four Partridges.*
Calves Liver and Bacon, with piquant sauce. / Pork Cutlets, with mashed potatoes.	Escaloped Oysters. / French Beans.
Leg of Lamb, roasted.	Jelly.
Haricot of Mutton. / Beef Olives, with shalot sauce.	Spinage, with croutons. / Fondues, in cases.
A Chine of Mutton.	*A Hare.*

No. 31. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Loin of Veal.—See page 49.
Leg of Lamb, roasted.—See page 37.
Pork Cutlets, with mashed Potatoes.—See page 94.

Calves Liver and Bacon.

Cut the liver in thin slices; then cut as many pieces of bacon as there are of liver, fry the bacon first, and the liver afterwards in part of the fat that comes from the bacon; (if there is too much fat in the frying-pan the liver will not fry crisp) put the liver and bacon on the back of a sieve to drain the fat from it, then lay it round the dish; put a piece of bacon between each piece of liver; and piquant sauce in the middle.

N. B. The liver will not take above three minutes.

Beef Olives (see page 36) with Shalot Sauce.—See Appendix.

A Haricot of Mutton.—See page 21.

Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Jelly.—See page 31.
Hare.—See page 18.
French Beans.—See page 9.
Escaloped Oysters.—See page 23.
Fondues, in Cases.—See page 17.
Spinage and Croutons.—See page 45.

February 1.

No. 32. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Vermicelli, removed with a BOILED LEG OF PORK.	*Three Woodcocks.*
Blanquet of Veal, and mushrooms. / Pigeons à la Crapaudine, and poivrade sauce.	Mushrooms broiled. / Asparagus.
Neck of Veal.	Apple Pie and Custard.
Small Mutton Pies. / Fricassee of Chicken.	French Beans. / Cauliflower, with white sauce.
A Chine of Mutton.	*Four Partridges.*

No. 32. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Leg of Pork, boiled, and Greens.—See page 112.
Pigeons à la Crapaudine.—See page 98.
Blanquet of Veal.—See page 73.

A Neck of Veal, roasted.

Saw off the chine bone, and about two inches of the rib bones, put it on a lark spit, butter, salt, and paper it; it will take an hour to roast; unpaper it a few minutes before dishing time, baste with butter, sprinkle with salt and dredge it; put gravy and butter in the dish.

A Fricassee of Chicken.—See page 37.
Small Mutton Pies.—See page 20.
Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
Partridges.—See page 7.
Apple Pie (see page 81) with Custard.—See Appendix. Cut off the top of the pie, and put the custard over the apples; cut the top in sippets, and put them round the pie.
Asparagus.—See page 7.
Broiled Mushrooms.—See page 66.
Cauliflower.—See page 18.
French Beans.—See page 9.

February 2.

No. 33. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Mutton and Broth, with Roots, removed with a TURKEY, boiled, and Oyster Sauce.			*A Pheasant.*		
Tenderones of Veal, and truffles.	Mutton Cutlets, plain, broiled.		Asparagus.	Truffles.	
Lamb Pie, in a dish.	Ham, and greens.	Pigeon Pie, in a dish.	Gooseberry Tart.	A Tapioca Pudding.	A Damson Tourte.
A Civet of Hare.	Fricassee of Rabbit with onions.		Fondues, in a case.	French Beans.	
A Sirloin of Beef.			*Six Snipes.*		

No. 33. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth, &c.—See page 119.
Turkey and Oyster Sauce.—See page 52.

Mutton Cutlets, plain broiled.

Cut the cutlets either from the neck or loin, trim them neat; broil them over a clear charcoal stove; season them with pepper and salt: they should be sent to table as hot as possible.

Tenderones of Veal and Truffles.—See page 12.

Pigeon Pie, in a Dish.

Draw in the legs of six pigeons; season them with pepper and salt, chopped shalots, mushrooms, and parsley, all mixt; lay beef steaks at the bottom of the dish; put a little stock between each layer of beef steaks; (as otherwise, the steaks are apt to stick together when done,) lay the pigeons on the beef steaks, put in eight hard yelks of eggs and cover the pie with puff paste; it will take an hour to bake; when done, put about half a pint of good stock and coulis, mixed.

Lamb Pie, in a Dish.

Cut up a loin of lamb into chops, season them with pepper and salt, chopped shalot, parsley, a very little thyme, and chopped mushrooms; lay them in the dish, put a little stock between each layer of chops; put hard eggs, and cover it with puff paste; it will take an hour to bake; when done, put a little stock and coulis, mixed.

Ham.—See page 14.
Civet of Hare.—See page 26.
Fricassee of Rabbit, and Onions.—See page 69.
Roast Beef.—See page 7.

SECOND COURSE.

A Pheasant.—See page 18.
Six Snipes.—See page 24.
Gooseberry Tart.—See page 73.
Damson Tourte.—See page 55.
Asparagus.—See page 7.
French Beans.—See page 9.
Fondues.—See page 17.
A Tapioca Pudding.—See Appendix.

February 3.

No. 34. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Pea Soup, removed with FISH.		*A Wild Duck.*	
Compote of Pigeon.	An Emince of Turkey, and Legs, &c. broiled.	Spinage and Eggs.	A Lobster.
A Fillet of Veal à la Beshemell.		Puffs.	Blanc Mange. / Small Puddings.
A Salmie of Pheasant.	Ox Rumps, and cabbage, and Spanish sauce.	Anchovy Toast.	Asparagus.
A Leg of Mutton.		*Larks.*	

No. 34. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Fish.—See Appendix.
Fillet of Veal à la Beshemell.—See page 85.

Leg of Mutton.

A leg of mutton will take two hours roasting: follow the same process as for a chine of mutton.

An Emince of Turkey, and broiled Legs, &c. — See page 123.
Compote of Pigeon.—See page 119.
Salmie of Pheasant.—See page 126.
Ox Rumps and Cabbage.—See page 5.

SECOND COURSE.

Wild Duck.—See page 16.
Larks.—See page 9.
Blanc Mange.—See page 65.
Asparagus.—See page 7.
Spinage, and Eggs, poached.—See page 45.
Lobster.—See page 32.
Small Puddings.—See Appendix.
Anchovy Toast.—See page 78.

Puffs.

Puffs are made of puff paste, cut in square pieces, sweetmeats are put in them, and turned over.

February 4.

No. 35. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup, removed with FISH.	*Two Chickens.*
Matelot of Tench. / Breast of Lamb, grilled, and piquant sauce.	Crayfish au Gratin. / Cauliflower, with Parmasan Cheese.
Neck of Pork.	Custards, in cups. / Jelly. / Apple Pie.
A Fowl à la Beshemell. / Beef Steaks, with shalot, and ketchup sauce.	Asparagus and Eggs, &c. / Fondues in cases.
A Chine of Mutton.	*Two Rabbits.*

No. 35. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Fish.—See Appendix.
Neck of Pork.—See page 20.
Chine of Mutton.—See page 16.
Matelot of Tench.—See page 76.
Breast of Lamb, grilled.—See page 128.
Chine of Mutton.—See page 16.
Beef Steaks.—See page 122.
A Fowl à la Beshemell.—See page 112.

SECOND COURSE.

Two Chickens.

Two chickens will take about fifteen or twenty minutes to roast; baste them with butter when they are nearly done; then sprinkle them with salt, and dredge them with flour; put gravy in the dish, and send bread sauce in a boat.

Crayfish au Gratin.—See Lobster, page 50.
Cauliflower à la Flamond.—See page 99.
Jelly.—See page 31.
Fondues.—See page 17.
Apple Pie.—See page 81.
Custards in Cups.—See Appendix.
Asparagus and Eggs.—See page 66.
Rabbits.—See page 10.

February 5.

No. 36. BILL OF FARE.

FIRST COURSE.		
A Tureen of Hodge Podge, removed with a LOIN of VEAL à la BESHEMELL.		
Two Sweetbreads, larded, and sorrel sauce.		Blanquet of Fowl, with truffles.
A Neck of Mutton boiled, and turnips.	A Turkey and chesnuts.	Chine of Bacon, and greens.
Souties of Rabbit, and mushrooms.		A Duck boned, forced, braised, and stewed peas.
A Sirloin of Beef.		

SECOND COURSE.		
Four Partridges.		
Broiled Mushrooms.		Artichoke Bottoms, fried in batter.
A Damson Tourte.	A Chantilla Cake.	A Barberry Tourte.
Salsifie, fried in batter.		Cauliflower, with brown sauce.
A Hare.		

No. 36. BILL OF FARE.

FIRST COURSE.

A TUREEN of Hodge Podge.—See page 88.
A Loin of Veal à la Beshemell.—See page 14.
A Turkey and Chesnuts.—See page 36.
A Sirloin of Beef.—See page 7.
Blanquet of Fowl, and Truffles.—See page 72.
Two Sweetbreads, larded, and Sorrel Sauce.—See page 84.
Chine of Bacon, and Greens.—See page 30.
Neck of Mutton, boiled, &c.—See page 29.
Two Ducks forced, and braised (see page 27) and Stewed Peas.—See page 43.
Souties of Rabbit, and Mushrooms.—See page 52.

SECOND COURSE.

Partridges.—See page 7.
Chantilla Cake.—See Appendix.
A Hare.—See page 18.
Broiled Mushrooms.—See page 66.
Artichoke Bottoms, fried in Batter.—See Salsifie, page 61. If the artichokes are dried, soak them.
Damson Tourte.—See page 55.

Barberry Tourte.

Sheet a tartpan with puff paste, put preserved barberries in, and cross-bar it.
Salsifie fried in batter.—See page 61.
Cauliflower and Italian Sauce.—See page 18.

February 6.

No. 37. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Rice Soup, with Chicken, removed with a LEG of LAMB, boiled, LOIN, fried, and Spinage.	*Three Woodcocks.*
Petit Pâtés of Veal and Ham. / Fillets of Fowl, larded, and eminced.	Ragout Mellé. / Asparagus.
A Goose.	A Ratifie Pudding, & wine sauce. / Jelly. / A Soufflé of Rice and Apples.
Beef Palates, forced, and rolled, and a ragout. / Cutlets of Pork, and sauce rober.	Cauliflower, with white sauce. / Cardoons, with brown sauce.
A Chine of Mutton.	*Two Widgeons.*

No. 37. BILL OF FARE.

FIRST COURSE.

Rice Soup, with a Chicken.

BLANCH about half a pound of rice, and put it into a stewpan with one or two chickens, and a quart of stock; set the stewpan on a stove to boil very slowly, until the chickens are very tender, and the rice the same; then put as much stock as will fill the tureen: skim the fat very clean from the soup.

Leg of Lamb boiled, the Loin fried, and Spinage.

The leg of lamb should lie an hour in water, before it is put into boil; an hour and a quarter will boil it, except it is a large one; cut the loin into cutlets, and the kidney into slices; leave the fat to the kidney; put a little clarified but-

ter into a frying-pan, and the lamb chops in; season them with pepper and salt, fry them of a light brown, put spinage round the sides of the dish, the cutlets on the spinage, and the leg of lamb in the middle.

Fillets of Fowl, larded (see page 63) and an Emince.—See page 84.

Petit Pâtés.—See Appendix.

Pork Cutlets, and Rober Sauce.

Put butter into a stewpan, with chopped shalot, parsley, thyme, pepper, salt, and mushrooms; when the butter is melted, let it get half cold; put some clarified butter on a soutiespan, cut the cutlets either from the neck or loin, trim them neat, dip them into the butter, and roll them in bread crumbs; put them on the soutiespan, and finish the same as lamb cutlets; lay them round the dish and the sauce in the middle.

Beef Palates.—See page 41.

Goose.—See page 15.

Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.

Jelly.—See page 31.

Widgeon, the same as Wild Duck.—See page 16.

Ragout Mellé.—See page 9.

Asparagus.—See page 7.

A Souffle of Rice and Apple.—See page 106.

A Ratifie Pudding.—See page 106.

Cauliflower, and White Sauce.—See page 18.

Cordoons.

Trim them, and stew them in stock until quite tender; then put a little coulis to them: garnish with croutons.

February 7.

No. 38. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a FILLET OF VEAL.	*Four Partridges.*
A Raised Pie, with mutton & potatoes. / Tenderones of Lamb, with mushrooms.	Poached Eggs and Ham. / Maccaroni, with Parmasan cheese.
A Spareribb of Pork.	Blanc Mange. / A Chantilla Basket. / Orange Jelly.
A Salmie of Woodcocks à la Tartar. / A Fowl à la Beshemell.	Truffles, in a napkin. / Mushrooms.
A Leg of Mutton.	*A Hare.*

No. 38. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.

Fillet of Veal.

Put some common stuffing in the flap, skewer the veal up, so as to make it round; put it on a spit, butter it very well, sprinkle salt on it, put two sheets of white kitchen paper over it, and tie it on with twine; two hours will roast it; put gravy and butter on the dish; when the paper is taken off the veal, baste it with butter, and sprinkle it with salt and flour, the last thing.

Tenderones of Lamb, and Mushrooms.—See page 26.

A Mutton and Potatoe Pie.—See page 35.

Bacon Sparerib.—See page 42.
wl à la Beshemell.—See page 112.
Salmie of Woodcocks.—See Salmie of Wild Ducks, 80.
g of Mutton, roasted.—See page 132.

SECOND COURSE.

rtridges.—See page 7.
antilla Basket.—See page 61.
are.—See page 18.
accaroni.—See page 9.
ached Eggs (see page 82) and Ham.
ange Jelly.—See page 66.
anc Mange.—See page 65.
ushrooms.—See page 17.
uffles.—See page 4. Braise them, and put them in a in, and send them up hot to table.

February 8.

No. 39. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a HAUNCH of LAMB, larded, and Cucumber Sauce.	*Two Wild Ducks.*
A Currie of Rabbit, and rice. / A Fricandeau, and sorrel sauce.	Stewed Celery. / French Bean with sauce
Brisket of Beef, stewed, and roots.	Apricot Tourte. / Rhenish Cream. / Mince P
Two Partridges, and cabbage. / A Pâté Goodeveau.	Spinage and Croutons. / Artichoke Boil with sauce.
Loin of Veal.	*Two Rabbits.*

No. 39. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.

Brisket of Beef (see page 13) and Roots.—See Appendi

Haunch of Lamb (see page 53) and Cucumber.—S Appendix.

Loin of Veal.—See page 49.

Pâté Goodeveau.—See page 35.

Fricandeau (see page 95) and Sorrel Sauce.—See A pendix.

A Currie of Rabbit, braised.—See page 16

Partridges, and Cabbage.—See page 41.

SECOND COURSE.

ild Ducks.—See page 16.
ienish Cream.—See page 50.
ibbits, roasted.—See page 10.
ench Beans.—See page 9.
ince Pies.—See page 8.
pricot Tourte.—See page 17.

Stewed Celery.

·im the celery into equal lengths, put it into a stewpan, about half a pint of stock; let it boil till the stock is e reduced; then put a little coulis, and give it one boil.
rtichoke Bottoms.—See page 50.
pinage.—See page 45.

February 9.

No. 40. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Carrot Soup, removed with a HAUNCH OF VENISON.	*Six Snipes.*
·tton Cutlets, ain, broiled. / Two Chickens, boiled, and sauce à la reine.	An Omelet. / Asparagus.
Goose. / Breast of Veal, ragouted. / Neck of Pork.	Tartlets of Apples. / A Savoy Cake. / Darioles, in paste.
ongue glazed, and greens. / Calves' Feet, with Spanish onion, and sauce.	Cardoons, with sauce. / Escaloped Oysters.
Roast Beef.	*Four Partridges.*

No. 40. BILL OF FARE

FIRST COURSE.

Carrot Soup.

SLICE six large onions and put them into a stewpan, wit about a quarter of a pound of butter, and four heads o celery; grate six large carrots, (but only the red part, as th yellow is strong and sweet,) put the grated part into th stewpan with the celery, and a pint of stock; put the stew pan over a slow fire to simmer for an hour; then put tw quarts of stock, and the crumb of two French rolls; let i boil for a quarter of an hour; then rub all through a tamin and put the soup into a small soup-pot to keep hot: do no let it boil after it is rubbed through.

Haunch of Venison.—See page 2.
Chickens à la Reine.—See page 42.
Mutton Cutlets, plain broiled.—See page 130.
Goose.—See page 15.
Breast of Veal, ragouted.—See page 5.
Neck of Pork, roasted.—See page 20.
Calves' Feet (see page 104) and Spanish Sauce.—See Appendix.
Tongue.—See page 55.
Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Savoy Cake.—See Appendix.
Partridges.—See page 7.
Tartlets.—See page 44.
Darioles.—See page 39.
Cardoons.—See page 137.
Escaloped Oysters.—See page 23.

February 10.

No. 41. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Turnip Soup, removed with FISH.		*Three Woodcocks.*	
White Collops, and a sweetbread, larded.	Haricot of Beef.	Fondues, in cases.	Spinage and Eggs.
Loin of Veal.		Apple Tart.	Lobster. Small Puddings.
Pork Cutlet, and mashed potatoes.	Sausages, and red cabbage.	Cauliflower, with sauce.	Anchovy Toast.
A Chine of Mutton.		*Three Teal.*	

No. 41. BILL OF FARE.

FIRST COURSE.

Turnip Soup.

PUT about a quarter of a pound of butter into a stewpan, and half a pint of stock; slice eight or ten turnips very thin, and six onions, and put them in the stewpan, and then set it over a slow fire to do gently for an hour; then put two quarts of good stock, and let it boil gently for an hour; then rub it through a tammy; return it into the stewpan to keep hot, but do not let it boil.

Fish.—See Appendix.

White Collops (see page 15) and Sweetbread, larded.——See page 84.

Haricot of Beef.

Cut about sixteen or eighteen slices of brisket of beef (that has been stewed) in the shape of cutlets, lay them round the bottom of a stewpan, the same way as cutlets on a dish; put about three spoonsful of stock and a piece of glaze in the stewpan, and set the stewpan by the side of the fire, so as to warm the beef; then lay the beef round the dish, and put haricot sauce in the middle: the roots should be piled up rather high.

Loin of Veal.—See page 49.
Chine of Mutton.—See page 16.
Pork Cutlets, &c.—See page 94.

Sausages, and Red Cabbage.

Sausages are generally had of the poulterer, when in London. Red cabbage should be stewed in the following manner: cut the cabbage very thin, and put it into a stewpan, with a slice of ham, and a piece of butter at the bottom, about half a pint of good stock, and about a gill of vinegar; set it on a slow fire to stew for three or four hours; when very tender, put a little more good stock, a table spoonful of sifted sugar, and a little pepper and salt; let it boil until all the liquid is reduced; then put the cabbage on the dish, and the sausages on the cabbage; the sausages should be pricked with a fork before they are fried, to hinder them from bursting.

N. B. The best way is to boil them in a stock-pot for a few minutes.

SECOND COURSE.

Woodcocks.—See page 24.
Teal.—See page 9.
Lobster.—See page 32.
Spinage and Eggs.—See page 45.
Fondues.—See page 17.
Small Puddings.—See Appendix.
Apple Tart.—See page 125.
Cauliflower.—See page 18.
Anchovy Toast.—See page 78.

February 11.

No. 42. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Crayfish Soup, removed with FISH.	*A Pheasant.*
Poulet à la Duchesse. / Petit Pâtés of Oysters.	French Beans, with sauce. / Maccaroni.
A Loin of Pork.	Cederata-Cream. / A Ratifie Pudding. / Jelly.
A Matelot of Eels. / Scorch Collops.	An Omelet. / Cardoons, with brown sauce.
Fillet of Veal.	*Two Wild Ducks.*

No. 42. BILL OF FARE.

FIRST COURSE.

Crayfish Soup.

PICK the fish from a hundred of crayfish; put the fish between two plates until they are wanted; put the shells into a mortar, with half a pound of butter, and about a dozen anchovies; let all be well pounded, then put it into a stewpan with a quart of stock, (if for meagre, use fish stock); set it on the fire to boil for an hour, then strain it through a hair sieve, and put it back into the stewpan, with three pints more of stock to it, and the crumb of two French rolls; give it a boil, then take it from the fire and rub it through a tammy; have a little lobster-spawn pounded, and rub it through with the soup; return it into the stewpan, or soup-pot, to keep hot; but be careful that it does not boil after it has been rubbed through the tammy; taste it, to know if it wants any seasoning.

N. B. Put the fish in the soup when finished.

Fish.—See Appendix.
Oyster Pâtés.—See page 69.
Poulet à la Duchesse.—See page 12.
Matelot of Eels.—See page 30.
Scorch Collops.—See page 49.
Fillet of Veal.—See page 138.
Loin of Pork, see Neck of Pork, page 20.

SECOND COURSE.

Pheasant.—See page 18.
Wild Duck.—See page 16.
French Beans.—See page 9.
Maccaroni.—See page 9.
Jelly.—See page 31.
Ratifie Pudding.—See page 106.
Cederata Cream.—See page 33.
An Omelet.—See page 32.
Cardoons.—See page 137.

February 12.

No. 43. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a TURKEY, with Chesnuts and Sausages.			*Two Easterlings.*		
Two Sweetbreads, larded, and white collops.		Risoles, in paste.	Ragout of Combs, &c.		Cauliflower, with beshemell.
Fillet of Veal à la Flamond.	Leg of Lamb, roasted.	Ham, braised, and spinage.	Gooseberry Pie.	Chantillie Basket.	Apple and Barberry Pie.
Semels, and sauce piquant.		Fillets of Fowl, larded, and asparagus peas.	French Beans.		Stewed Celery.
Sirloin of Beef.			*Six Snipes.*		

No. 43. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Turkey, and Chesnuts.—See page 36.
Leg of Lamb, roasted.—See page 37.
Sirloin of Beef.—See page 7.

Risoles in Paste.

Roll out some puff paste rather thin, brush it over with egg, cut it out with a cutter in the shape of a cutlet, put some emince of fowl on the bottom of one of the pieces of paste; then put another over the emince, do it over with eggs, and sprinkle a few very fine bread crumbs over the risoles; have a large stewpan half full of lard; when quite hot, put the risoles in, fry them of a nice gold colour; fry some parsley: put the risoles round the dish, and the fried parsley in the middle.

N. B. An Emince left from a late dinner will answer the purpose.

Two Sweetbreads larded (see page 84) and White Collops.—See page 15.
Fillet of Veal à la Flamond.—See page 20.
Ham braised (see page 14) and Spinage.—See page 45.
Semels.—See page 92.
Fillets of Fowl (see page 63) and Asparagus Peas.—See page 52.

SECOND COURSE.

Easterlings.—See Wild Ducks, page 16.
Snipes.—See page 24.
Chantillie Basket.—See page 61.
Cauliflower, &c.—See page 18.
Ragout Melié.—See page 9.
Gooseberry Tart.—See page 73.
Apple and Barberry Tart.—See page 125.
Stewed Celery.—See page 141.
French Beans.—See page 9.

February 13.

No. 44. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Cressey, removed with a LOIN OF VEAL.			*A Capon.*		
Tenderones of Lamb, with mushrooms.		Snipes à la Tartar.	Escaloped Oysters.		Salsifie, fried in batter.
A Tongue, glazed, and greens.	A Sparerib of Pork.	Two Fowls, boiled, and white sauce, and cauliflower.	Blanc Mange.	An Apricot Tourte.	Jelly.
Compote of Pigeon.		Ox Rumps, and cabbage.	Artichoke Bottoms, fried in batter.		Lobster au Gratin.
A Chine of Mutton.			*Three Teal.*		

No. 44. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Loin of Veal.—See page 49.
Snipes à la Tartar.—See Woodcocks, page 72.
Sparerib.—See page 42.
Tenderones of Lamb, and Mushrooms.—See page 26.
Two Fowls à la Reine.—See page 42.
Tongue, and Greens.—See page 55.
Compote of Pigeons.—See page 119.
Chine of Mutton.—See page 16.
Ox Rumps, and Cabbage.—See page 5.

SECOND COURSE.

A Capon.

A capon will take half an hour to roast; baste it with butter, sprinkle salt and flour over it a few minutes before it is taken up; put gravy in the dish, and garnish with water cresses.

Salsifie, fried in Batter.—See page 61.
Escaloped Oysters.—See page 23.
Jelly.—See page 31.
Apricot Tourte.—See page 17.
Blanc Mange.—See page 65.
Artichoke Bottoms, fried in Batter.—See Salsifie, page 61.
Lobster au Gratin.—See page 50.
Teal.—See page 9.

February 14.

No. 45. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Maccaroni Soup, removed with a HAUNCH of LAMB, larded, glazed, and Cucumber Sauce.	*Two Woodcocks.*
Sheeps Rumps and Kidnies, with chesnuts. / A raised Pie of Mutton and Potatoes.	Ragout Mellé. / Asparagus.
A Neck of Pork.	A Chantillie Cake.
A Fowl à la beshemell. / A Souties of Veal, with sauce poivrade.	Brocoli, with brown sauce. / Brawn, with aspic.
Loin of Veal.	*A Pea Fowl.*

No. 45. BILL OF FARE.

FIRST COURSE.

Maccaroni Soup.

BOIL about one pound of Naples maccaroni in good stock until quite tender; take about one-half out of the stewpan, and put it into a small soup pot; put more stock to the other, and boil it for an hour longer, then rub it through a tammy; when it gets thick, put some boiled cream to it, and rub the maccaroni quite clean through; then put the liquid to the maccaroni that is in the small soup pot, and put half a pound of grated Parmasan cheese to the soup; make it hot, but do not let it boil; it should be about the thickness of Soup à la Reine.

Haunch of Lamb, larded, glazed, and Cucumber Sauce.—See page 53.

A raised Pie, with Mutton and Potatoes.—See page 35.

Sheeps Rumps, and Kidneys.—See page 37.

A Souties of Veal (see page 68) and Poivrade Sauce.—See Appendix.

A Fowl à la Beshemell.—See page 112.

Neck of Pork.—See page 20.

Loin of Veal.—See page 49.

SECOND COURSE.

Woodcocks.—See page 24.

Asparagus.—See page 7.

Ragout Mellé.—See page 9.

Chantillie Cake.—See page 77.

Brawn.—See page 7.

Brocoli.—See Cauliflower, page 18.

A Pea Fowl.

A pea fowl will take about the same time to roast as a small turkey: send bread sauce.

February 15.

No. 46. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Tureen of Lambs Tails. removed with a FILLET of VEAL à la Beshemell.	*Six Snipes.*
Pork Cutlets, with mashed potatoes. / Blanquet of Fowl, with truffles.	Asparagus. / Maccaroni.
Brisket of Beef à la Tremblanc, with roots.	Apple Pie.
An Emince of Mutton, with cucumbers. / Cutlets of Sweet-breads, with fine herbs and piquant sauce.	Escaloped Oysters. / Brocoli, with white sauce.
A Chine of Mutton.	*A Hare.*

No. 46. BILL OF FARE.

FIRST COURSE.

Tureen of Lambs Tails.

THE lambs tails are had from the butcher, ready scalded. They should be blanched off, and then put into a white braise; when very tender, take them up, and cut them into leagths of about two inches, and put them into a small soup pot until you want them; lay the bottom of a stewpan with lean ham, cut up two old fowls, and put them to the ham, with four large onions, a faggot, and a few blades of mace; put in half a pint of water, put the stewpan on the fire to draw down very slow for an hour, (be careful that it does not catch to the bottom); then put two quarts of stock, let it boil for an hour, but very slow, so that it does not waste by boiling; strain it, and skim the fat off quite clean; boil one point of asparagus peas in some of the stock that the

old fowls were boiled in; when done, put the asparagus peas, and the remainder of the stock to the lambs tails; and set the soup pot at the side of a stove to boil for a few minutes; make a liaison of four yelks of eggs, and one pint of cream that has boiled; when strained, put a pint of beshemell to the liaison, take the soup from the fire, and put the liaison in; keep stirring it all the while; then put it on the fire, until it begins to come to a boil, be sure to keep stirring the soup during the time it is on the fire; if it should be ready before it is wanted, put the soup pot into a stewpan of hot water, and set it at the side of a stove.

Fillet of Veal à la Beshemell.—See page 85.
Blanquet of Fowl, with Truffles.—See page 72.
Pork Cutlets, and mashed Potatoes.—See page 94.
Brisket of Beef, tremblanc, and Roots.—See page 13.

Cutlets of Sweetbread, with fine Herbs, and Piquant Sauce.

Cut two long sweetbreads into slices, (first have them blanched off); put about a quarter of a pound of butter into a stewpan with chopped shalot, mushrooms, parsley, thyme, and pepper and salt; when the butter is melted, set it to get nearly cold; put clarified butter on a soutiespan, dip the sweetbread into the butter and fine herbs, and then in bread crumbs; lay them on a soutiespan, and finish the same as lamb cutlets, see page 91. Lay them round the dish, and the sauce in the middle.

An Eminee of Mutton and Cucumber.—See page 48.
Chine of Mutton.—See page 16.

SECOND COURSE.

Snipes.—See page 24.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Apple Pie.—See page 81.
Escaloped Oysters.—See page 23.
Brocoli.—See Cauliflower, page 18.
Hare.—See page 18.

February 16.

No. 47. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES

Fillet of Beef, larded, &c. and Spanish sauce.	Two Chickens à la Reine.
Lamb Cutlets à l'Italienne.	A Souties of Hare, with truffles.
A Chartreuse.	A Timball of Pigeon.

Pottage à la Cressy, removed with Fish, removed with a Ham, braised, and spinage	Frame.	Soup Santé, removed with Fish, removed with a Rump of Beef à l'Espagnole

Petit Pâtés of Chicken and Ham	A raised Pie of Mutton & potatoes.
A Souties of Fowl and Truffles.	Semels of Farce, with sauce piquant
Three Partridges, stewed, and cabbage.	Shoulder of Lamb, larded, and asparagus peas.

Soup à la Reine,
removed with
FISH,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

A Pea Fowl, larded,
removed with a
SOUFFLE OF GINGER.

Jelly Marbre.	A Basket of Pastry.
Cauliflower à la Crême.	Asparagus.
A Wax Basket with Prawns.	A Fowl à la Daube, ornamented, with aspic.

Three Woodcocks removed with a Truffle Pie.	Frame.	Three Grouse, removed with a Truffle Pie.

An Aspic of Brawn, worked.	A Wax Basket of Crayfish.
French Beans, with sauce.	Mushrooms.
A Chantillie Basket.	Orange Jelly Marbre.

A Green Goose,
removed with a
RATIFIE PUDDING.

No. 47. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fish.—See Appendix.
Turkey and Truffles.—See page 4.
Two Chickens à la Reine.—See page 42.
Fillet of Beef, larded.—See page 29.
Souties of Hare.—See page 52.
Lamb Cutlets à l'Italienne.—See page 91.
Soup Santé.—See page 38.
Fish.—See Appendix.
Rump of Beef à la Espagnol.—See page 36.

Timball of Pigeon.

Put stewed pigeon into the mould instead of chicken and maccaroni.

Chartreuse.—See page 60.
Soup Cressey.—See page 47.
Fish.—See Appendix.
Ham braised.—See page 14.
A raised Pie of Mutton and Potatoes.—See page 35.
Chicken Pâtés.—See Appendix.

Semels of Farce, with Piquant Sauce.

Make some good truffle farce as follows: cut half a pound of veal fine, six fat livers, half a pound of fat ham, about a quarter of a pound of lean ham, the marrow from two beef bones, chopped truffles, a little shalot, and pepper and salt; put all into a stewpan, set it over the fire for a few minutes, and keep stirring it all the time; when the veal becomes white, take it from the fire, and put it to cool; when cold, put it in a mortar, and pound it until quite fine; then make it into semels, (the same size as veal semels,) dip them in egg, and then in bread crumbs; put clarified butter on a soutiespan, and finish the same as veal semels; lay them round the dish, and the sauce in the middle.

A Souties of Fowl and Truffles.—See page 84.
A Shoulder of Lamb, larded (see page 27) and Asparagus Peas.—See page 52.
Three Partridges, and Cabbage.—See page 41.
Soup à la Reine.—See page 2.

Fish.—See Appendix.
Sirloin of Beef.—See page 7.

SECOND COURSE.

A Pea Fowl, larded.—See page 150.
A Souffle of Ginger.—See page 105.
Basket of Pastry.—See page 23.
Jelly Marbre.—See page 73.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Wax Basket, with Prawns.—See Appendix.

Fowl à la Daube, ornamented and garnished with Aspic.

Bone a fowl, and fill it with farce, (see Appendix). Lay the bottom of a stewpan with fat of ham, or bacon, and half a pint of stock; put the fowl in, and cover it with bacon and paper, let it do very gently for two hours; then set it to cool in the liquor and fat; when cold, ornament it with different coloured fat, as fancy and abilities enable you; put chopped aspic round the edge of the dish, and on the top part of the fowl. The aspic is made as follows: lay the bottom of a soup pot with lean ham, cut up a knuckle of veal, two old fowls, the bones and giblet of the fowl that was daubed, and any other trimmings that are at hand; the shanks that are cut from shoulders, or legs of mutton that are going to be dressed, are very useful articles; put in a dozen onions, a faggot of thyme and parsley, a little mace, and two or three heads of celery; put four quarts of second stock, and set it on a stove to boil; when it comes to a boil, take the pot off, and put it to the side to boil very slow for four or five hours; it is not requisite to skim it, as it does not matter about its being clear: when it has boiled a sufficient time, strain it off, and let it stand until next morning; then take the fat very clean from the stock, put a pint of it into a stewpan, with half a pound of lean ham, cut very small, about twelve shalots, one small single clove of garlic, a few tarragon leaves, and three or four bay leaves; set the stewpan on the stove to boil for about half an hour; then put all the stock into a stewpan, and strain what the shalots, &c. were boiled in, and put it to the other; add a little tarragon vinegar, and set it on a stove to melt; when melted, break in twelve eggs and shells, whisk all up together, set it on a

brisk stove; keep whisking it until it boils; let it boil for a few minutes, then run it through a jelly bag, and clear it, as you would calves foot jelly.

N. B. If the stock is not strong enough, put a little isinglass.—Twelve eggs will clear two quarts of aspic.

A Wax Basket.—See Appendix.

Grouse.—See page 102.

Woodcocks.—See page 24.

A Truffle Pie, hot.

Raise a pie according to the size of the dish, in length and breadth, but not more than three inches deep; make a good truffle farce, (see page 154); fill the pie with the farce; then lay in a pound of truffles that have been braised and peeled; cover the truffles with sheets of fat ham, then cover the pie, and ornament it as you think proper; put it into rather a slow oven; half an hour will bake it; when done, cut the top off, and take the fat ham away; pour a glass of Madeira wine in, put the top on the pie again, and send it up to table quite hot.

Aspic of Brawn.

Put a little aspic in the mould, so as to cover the bottom; when cold, ornament it either with flowers or different coloured omelets; then put a little more aspic, (but be very careful how you put it in, for if not done with care, you will disturb the work); when cold, put a little more; then put in the brawn, cut in neat pieces; and fill up the mould with aspic; when cold, turn it out; (dip the mould in milk warm water) garnish with sliced lemon.

Mushrooms.—See page 17.

Orange Jelly.—See page 66.

Chantillie Basket.—See dage 61.

French Beans.—See page 9.

Ratifie Pudding.—See page 106.

A Green Goose.

A green goose will take about twenty minutes to roast; the fire should be very quick, so as to make the goose eat crisp; baste it well with butter, salt and flour it before it is taken from the fire, send it to table as soon as possible after it is taken from the fire; put good gravy in the dish: make it a general rule never to pour gravy over any thing that is roasted, for by so doing, the flour and salt is washed off it, and makes it eat insipid.

February 17.

No. 48. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Asparagus Soup, removed with FISH.	*Two Chickens.*
Breast of Lamb, grilled, and cucumber sauce. / Blanquet of Veal, with mushrooms.	Lobster. / Asparagus.
Neck of Veal à la Beshemell.	Apple and Barberry Pie.
Morue à la Crême. / A Salmie of Woodcocks.	Spinage and Eggs. / Stewed Oysters, and croutons.
A Chine of Mutton.	*A Wild Duck.*

No. 48. BILL OF FARE.

FIRST COURSE.

Asparagus Soup, clear.

BOIL a quart of asparagus peas in a quart of stock until tender, then put three pints of good stock, give it a boil, and put a small lump of sugar in.

N. B. If for white, make a liaison of four eggs, and about a pint of beshemell.

Fish.—See Appendix.

Blanquet of Veal with Mushrooms.—See page 73.

Morue à la Crême.—See page 109.

Breast of Lamb, grilled.—See page 41.

Neck of Veal à la Beshemell.—See page 14.

Salmie of Woodcocks.—See page 87.
Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens, roasted.—See page 112.
Apple and Barberry Pie.—See page 125.
Wild Duck.—See page 16.
Lobster.—See page 32.
Asparagus.—See page 7.
Spinage and Eggs.—See page 45.

February 18.

No. 49. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
White Vermicelli Soup, removed with FISH.	*Four Snipes.*
Minced Turkey, and Legs and Back, broiled. / Broiled Salmon, and capers.	A picked Crab. / Mushrooms.
A Leg of Pork à la Boisseau.	A Gooseberry Pie.
Pigeons à la Crapaudine, with mushrooms. / Beef Steaks, with shalots.	Asparagus. / Fondues, in cases.
Leg of Mutton.	*Three Teal.*

No. 49. BILL OF FARE.

FIRST COURSE.

WHITE Vermicelli Soup.—See page 16.
Fish.—See Appendix.

Broiled Salmon, and Capers.

Cut the salmon into slices; before it is split, pepper and salt it, and put it into a tart pan, or a soutiespan that has been buttered; put the salmon into the oven for about ten minutes, then take it out, and put it on a gridiron to grill; wash a few capers, and give them a boil in a little stock; strain the stock off, put a little coulis, and a little anchovy essence; put the sauce on the dish, and the salmon on the sauce.

N.B. If for meagre, make the sauce from the fish stock.

Minced and broiled Turkey.—See page 123.
Leg of Pork à la Boisseau.—See page 47.
Beef Steaks.—See page 122.
Pigeons à la Crapaudine.—See page 98.
Leg of Mutton, roasted.—See page 137.

SECOND COURSE.

Snipes.—See page 24.

Gooseberry Pie.

Put bottled gooseberries into a dish; cover it in with puff paste.

Picked Crab.—See page 78.
Mushrooms.—See page 17.
Fondues.—See page 17.
Asparagus.—See page 7.
Teal.—See page 9.

February 19.

No. 50. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a TURKEY AND TRUFFLES.		*Eight Snipes.*	
Petit Pâtés of Chicken and Ham.	Tenderones of Veal, with mushrooms.	Cauliflower, and white sauce.	Asparagus.
Ham braised, and greens.	A Rump of Beef à la Daube, with Spanish onions, and sauce.	Jelly.	A Savoy Cake.
Leg of Lamb, boiled, and spinage.	Two Fowls à la Reine.	Three Teal.	Larks.
Fillet of Veal à la beshemell.	Neck of Pork, with sauce rober.	Basket of Pastry.	Blanc Mange.
A Souties of Hare.	Lamb Cutlets à l'Italienne.	French Beans.	Ragout Mellé.
Soup, removed with a SIRLOIN OF BEEF.		*A Pea Fowl.*	

No. 50. BILL OF FARE.

FIRST COURSE.

Soup Julien, different from page 55.

CUT turnips and carrots into neat pieces of about an inch long and rounded off at the ends; cut three heads of celery in pieces of about an inch long, and about two dozen of

button onions peeled very even, (but be careful not to cut the root of the onions; put all on to boil in a little stock; when tender, put as much stock as will fill the tureen, and give it one boil; put a lump of sugar in it.

N. B. The carrots should be boiled in water for ten minutes before they are put to the other roots.

Turkey and Truffles.—See page 4.
Tenderones of Veal.—See page 12.
Petit Pâtés.—See Appendix.
Rump of Beef à la Daube, &c.—See page 36.
Ham braised.—See page 14.
Two Fowls à la Reine.—See page 42.
Leg of Lamb boiled, and Spinage.—See page 26.
Neck of Pork (see page 20) and Rober Sauce.—See Appendix.
Fillet of Veal à la Beshemell.—See page 85.
Lamb Cutlets à la Italienne.—See page 91.
Souties of Hare.—See page 52.
Soup Vermicelli.—See page 16.
Sirloin of Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Larks.—See page 9.
Teal.—See page 9.
Pea Fowl.—See page 150.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Ragout Mellé.—See page 9.
French Beans.—See page 9.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Savoy Cake.—See Appendix.
Basket of Pastry.—See page 23.

February 20.

No. 51. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup, removed with a LOIN OF VEAL.		*Two Wild Ducks.*	
A Currie of Rabbit, with rice.	White Collops, with mushrooms.	Mushrooms.	Sea Kail.
		Apricot Tourte.	Artichoke Bottoms, with sauce.
Brisket of Beef à la Tremblanc, with roots.	Leg of Lamb, with haricot beans.	Salsifie, fried in batter.	Apple Fritters.
Fillets of Mutton, and cucumber.	A Volevent, with a blanquet of pea-fowl.	Cauliflower, with beshemell.	Maccaroni.
A Chine of Mutton.		*Three Woodcocks.*	

No. 51. BILL OF FARE.

FIRST COURSE.

SOUP of any kind.
Loin of Veal.—See page 49.
White Collops.—See page 15.
A Currie of Rabbit.—See page 16.
Leg of Lamb, with Haricot Beans.—See page 37.
Brisket of Beef Tremblane.—See page 13.
Fillets of Mutton, and Cucumber.—See page 48.

Volevent of a Blanquet of Pea-Fowl.

Cut out the volevent and bake it; the blanquet is made the same way as of any other fowl.

A Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.
Woodcocks.—See page 24.
Mushrooms.—See page 17.
Artichoke Bottoms.—See page 50.
Sea Kail.—See page 59.
Apricot Tourte.—See page 17.
Apple Fritters.—See page 88.
Salsifie fried in Batter.—See page 61.
Maccaroni (see page 9) and Cauliflower.—See page 18.

February 21.

No. 52. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mutton and Broth, with Roots, removed with a LEG of PORK, boiled, and Greens.		*A Capon.*	
Small Mutton Pies.	Compote of Pigeon.	Asparagus.	Truffles in a napkin.
A Breast of Veal, with a ragout.		Raspberry Tartlets.	A Savoy Cake.	Plumb Puffs.
A Sonties of Mutton, with cucumbers.	A Fowl à la beshemell.	New Potatoes in a napkin.	French Beans.
Ribs of Beef.		*Shoulder of Lamb.*	

No. 52. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth, &c.—See page 119.
Leg of Pork, boiled, and greens.—See page 112.
Compote of Pigeon.—See page 119.
Small Mutton Pies.—See page 20.
Breast of Veal, ragouted.—See page 5.
Fowl à la Beshemell.—See page 112.
A Souties of Mutton.—See page 38.
Ribs of Beef.—See page 23.

SECOND COURSE.

A Capon.—See page 60.
A Savoy Cake.—See Appendix.
Truffles in a napkin.—See page 139.
Puffs.—See page 132.
Tartlets.—See page 44.
Asparagus.—See page 7.
French Beans.—See page 9.

New Potatoes.

Boil them, put a little salt in the water, and dish them on a napkin.

Shoulder of Lamb.

A shoulder of lamb will roast in twenty minutes; baste it with butter; flour and salt the lamb before it is taken from the fire.

February 22.

No. 53. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a BRISKET of BEEF, stewed, and Roots.	*Four Pigeons.*
Calves' Liver and Bacon, fried. / Lamb Cutlets, and spinage.	Cardoons, with brown sauce. / Asparagus.
Neck of Veal.	Apple Pie, with Custard,
Veal Olives, with sauce restauret. / A broiled Fowl, and mushrooms.	Sea Kail. / Salsifie, fried in batter.
A Chine of Mutton.	*Two Rabbits.*

No. 53. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Brisket of Beef (see page 13) and Roots.—See Appendix.
Neck of Veal.—See page 37.

Broiled Fowl, and Mushroom Sauce.

Cut a large fowl in quarters, put it on a lark-spit, tie it on a spit, and put it down to roast until the fowl is three parts done, (keep it well basted with butter while at the fire); then take the fowl up, finish it on a gridiron, and season it with pepper and salt while there; the mushrooms should be put in a stewpan, and a small piece of butter

a little pepper and salt, and a slice of lean ham; set the stewpan on a slow stove to stew gently for half an hour; then put some coulis to the mushrooms, squeeze a lemon, and put a dust of sugar; put the fowl on the dish, and the mushrooms over the fowl. It is a custom at most inns, only to split the fowl down the back, and broil it entirely on a gridiron; in my opinion, it looks awkward on the dish, and is generally burnt.

Veal Olives.—See page 3.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons roasted.

Scald some parsley, and chop it, mix it with about two ounces of cold butter, a little pepper and salt, and put it in the pigeons; put them on a lark-spit, not through the middle of them, but through the side, instead of a skewer: they will take about fifteen minutes; baste them frequently with butter, salt and flour them before they are taken from the fire; put parsley and butter on the dish, and then the pigeons.

Cardoons.—See page 137.
Sea Kail.—See page 50.
Asparagus.—See page 7.
Salsifie, fried in Batter.—See page 61.
Apple Pie, with Custard.—See page 129.
Rabbits.—See page 10.

February 23.

No. 54. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond, removed with a LOIN OF VEAL.	*Six Snipes.*
Mutton Cutlets riblet. / Two Chickens à la Reine.	French Beans. / Mushrooms.
Leg of Lamb, roasted.	Cederata Cream. / Fondue, in a case. / Jelly.
A Tongue and greens. / A Haricot of Beef.	Ragout of Cocks' Combs, &c. / Sea Kail.
Chump of Beef.	*Two Widgeons.*

No. 54. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Loin of Veal.—See page 49.
Leg of Lamb, roasted.—See page 37.
Two Chickens à la Reine.—See page 42.
Mutton Cutlets, riblet.—See page 130.
Haricot of Beef.—See page 144.
Tongue, and greens.—See page 55.
Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Mushrooms.—See page 17.
French Beans.—See page 9.
Fondues.—See page 17.
Jelly.—See page 31.
Cederata Cream.—See page 33.
Ragout of Cocks' Combs, same as Mellé.—See page 9
Sea Kail.—See page 50.
Widgeon, same as Wild Duck, see page 16.

February 24.

No. 55. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup, removed with FISH,		*Two Woodcocks.*	
Cutlets of Sweetbreads, and poivrade sauce.	Snipes à la Tartar.	Anchovy Toast.	Maccaroni.
Fillet of Veal.		Apple Pie.	
A Capilotade of Fowl.	A Souties of Hare.	An Omelet.	Asparagus.
Chine of Mutton.		*Two Chickens.*	

No. 55. BILL OF FARE.

FIRST COURSE.

SOUP of any sort that is convenient.
Fish.—See Appendix.
Snipes à la Tartar, same as Woodcocks.—See page 72.
Cutlets of Sweetbread.—See page 152.
Fillet of Veal.—See page 138.
A Souties of Hare.—See page 52.
Chine of Mutton.—See page 16.

Capilotade of Fowl.

This is made from the remainder of roast fowls that is left from either dinner or supper: cut the fowls up in neat pieces, the same as for a fricassee, put the trimmings into a stewpan, with a few shalots, a faggot, a blade or two of mace, about a quarter of a pound of lean ham, and about a pint of stock; let it boil slowly for half an hour, strain it off, and put a bit of butter into a stewpan; when melted, put as much flour as will dry up the butter, and stir it over the fire; then put the liquor that the bones of the fowl were boiled in, set the stewpan on the fire to boil for a few minutes, strain it through a tammy sieve, and put it to the fowl; squeeze a little lemon-juice, put a little sugar, and pepper and salt; lay the fowl neatly on the dish, and garnish with croutons.

N. B. The sauce should not boil after the fowl is put to it.

SECOND COURSE.

Woodcocks.—See page 24.
Maccaroni.—See page 9.
Anchovy Toast.—See page 78.
Apple Pie.—See page 81.
Omelet.—See page 32.
Asparagus.—See page 7.
Roast Chickens.—See page 112.

February 25.

No. 56. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES.

Two Sweetbreads, and asparagus peas.	Two Ducklings, boned, forced, and turnips.
Souties of Fowl, and Truffles.	Fillets of Sole à l'Italienne.
A Crayfish Pudding.	Petit Pâtés of Chicken.
Fillets of Hare, larded, and a purée of the same.	Lamb's Heart Sweetbreads, larded, and a purée of sorrel.

Partridge Soup, removed with Fish, removed with a Fillet of Veal à la Daube.

Frame.

Giblet Soup à la Tortue, removed with Fish, removed with a Chine of Lamb, larded, and chervil sauce.

Grenadines and Sorrel.	Fillets of Rabbit, larded, and mushrooms.
Small Mutton Pies.	Small raised Pigeon Pie.
Fillets of Whiting à la Hollondoise.	Souties of Veal and Truffles.
Two Chickens à la Reine.	Two Partridges, and cabbage.

Soup Cressey,
removed with FISH,
removed with a HAM.

SECOND COURSE.

A Pea Fowl, larded,
removed with a
SOUFFLE of RICE and APPLES.

Basket of Pastry.	Jelly au Marbre.
Mushrooms.	Asparagus.
Ragout Mellé.	Lobster au Gratin.
A Wax Basket, with prawns.	A Leg of Lamb, ornamented, and aspic jelly.

Four Woodcocks, removed with a Truffle Pie.

Frame.

Three Grouse, removed with a Charlotte.

A Fowl à la Daube, ornamented, and aspic jelly.	A Wax Basket of Crayfish.
Atlets of Oysters.	Mushrooms.
Asparagus.	Ragout of Cocks' Combs, &c.
A Souffle of Orange Cream.	A Carmel Basket of Pastry.

A Green Goose,
removed with a
RATIFIE PUDDING.

N. B. Side Table, a Sirloin of Beef.

No. 56. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fish.—See Appendix.
Turkey, and Truffles.—See page 4.
Two Ducklings, and Turnips.—See page 27.

Three Sweetbreads, and Asparagus Peas.

The sweetbreads are not to be larded: blanch off three heart sweetbreads, lay the bottom of a stewpan with sheets of bacon, and the sweetbreads on the bacon, put in half a pint of stock, and cover the sweetbreads over with sheets of bacon; set the stewpan on the fire to do very gently for half an hour, then take them, and put beshemell over them; cut French beans into leaves and stalks, make a rim round each sweetbread, and a sprig in the middle, and put them into a stewpan to keep hot; when they are wanted, put the asparagus peas on the dish, and the sweetbreads on them; garnish with paste or croutons.

Fillets of Sole à l'Italienne.—See page 43.
A Souties of Fowl, and Truffle.—See page 84.
Petit Pâtés of Chicken.—See Appendix.

Crayfish Pudding.

Boil a hundred of crayfish, (put a little salt and vinegar in the water), pick the fish from the tails and claws, put them into a mortar, with a quarter of a pound of butter, twelve anchovies, without washing, and the spawn of a lobster; let it be well pounded and rubbed through a tammy-sieve, then put it into a basin, and break in twelve eggs, only one at a time, and mix that one with the crayfish before you put in another, and so on, until all the eggs are broken in; then put in the crumb of two French rolls that have been soaked in cream, beat them all well together; butter the mould with butter that has been clarified, and is three parts cold; put the butter on the mould with a paste-brush, put the crayfish into the mould, and the mould into a stewpan of boiling water, (the water should come half way up the mould): set the stewpan on a stove to boil slowly, put the cover on, and some lighted charcoal on the cover: it will take an hour to finish it; turn it out on the dish, and

put red Italian sauce round the edge of the dish : garnish with paste.

N. B. The sauce should be white, and made red with the spawn of a lobster pounded and rubbed through a tammy-sieve : squeeze a little lemon-juice.

Lambs' Sweetbreads, larded (see page 64), and a Purée of Sorrel.—See Appendix.

Fillets of Hare, larded, and a Purée of the same, under them.

The fillets of hare are cut the same as fillets of rabbit (see page 64) : the remaining part of the hare is put into a stewpan, with a few shalots, about a quarter of a pound of lean ham, a faggot, a few blades of mace, half a pint of port wine, and half a pint of good stock ; set the stewpan on a stove to boil very slowly for two hours ; then strain the liquor from the hare, and pick all the meat off the bones ; put the meat to the liquor and the lean ham ; put it into a tammy, rub it through, and put it into a stewpan to keep hot : put the purée on the dish, and the fillets on the purée.

Giblet Soup.—See page 6.

Fish.—See Appendix.

Chine of Lamb, larded, and Chervil Sauce.

Cut the fat from the fillet of a chine of lamb, and lard it thick and strong ; either roast it, or do it in the oven ; if done in the oven, put a pint of second stock on the bottom of the dish ; slice a few onions, a head of celery, and a carrot ; put half a pint of vinegar, and pour half a pint of salad oil over the lamb, then cover it with sheets of bacon and white paper, being first buttered ; when done, glaze it, and put the chervil sauce on the dish, and the lamb afterwards ; if the lamb be roasted, put a lark-spit up the back bone, and tie it on a spit ; put plenty of bacon over it, and paper over the bacon, but do not press it tight, as the larding should not be flattened ; an hour will roast it, and about the same time will bake it, but that depends upon the size of the lamb. Glaze it, put the sauce on the dish, and then the lamb.

Partridge Soup.—See page 115.

Fish.—See Appendix.

Fillet of Veal à la Daube.—See page 20.

Fillets of Rabbit larded (see page 64) and Mushrooms.—See page 17.

Grenadines (see page 85) and Sorrel Sauce.—See Appendix.

Raised Pigeon Pie.

Raise a pie, and prepare six pigeons the same as for a compote, see page 119; put beef steaks in the bottom of the pie, and the pigeons on the steaks; cover the pie in, and ornament it, (all raised pies should be made the day before they are wanted, but not baked); it will take two hours to bake it; when done, take the top off, and put in six hard yelks of eggs, and fill it up with coulis.

N. B. Cover the pigeons over with bacon before you put the top on the pie.

Small Mutton Pies.—See page 20.
Chickens à la Reine.—See page 42.
Partridge, and Cabbage.—See page 41.
Soup Cressey.—See page 47.
Fish.—See Appendix.
Ham, braised.—See page 14.

SECOND COURSE.

A Pea Fowl, larded.—See page 150.
A Souffle of Apples and Rice.—See page 105.
Jelly Marbre.—See page 73.
Basket of Pastry.—See page 23.
Asparagus.—See page 7.
Mushrooms.—See page 17.
Lobster au Gratin.—See page 50.
Ragout Mellé.—See page 9.
Leg of Lamb, forced and braised.—See Fowl à la Daube, for cold, page 3.
Wax Basket.—See Appendix.
Grouse.—See page 102.
Woodcocks.—See page 24.

A Charlotte.

Butter the mould very well, and line it with bread cut thin, and about two inches wide, and in length the same depth as the mould; dip the bread in warm clarified butter, lay the bread one piece half over the other; then cut a piece the size of the bottom of the mould, dip it in butter, and put it in the mould; then brush the bread over with egg to make it stick together when baked; then fill up the mould

with a marmalade of apples, and cover it in with tart paste; put it in a slow oven for three quarters of an hour; then turn it out of the mould into a dish.

N. B. The marmalade of apples is made as follows: peel the apples, and cut out the cores, put them on to boil in a little water, with a little cinnamon, a few cloves, and the peel of two lemons; when they are sufficiently broke, rub them through a hair sieve; put the apples into a small preserving pan, with as much sifted lump-sugar as will make them sweet; give the apples about ten minutes boiling; keep a spoon in the preserving pan to stir them, and to keep the apples from sticking to the bottom; when the apples begin to get flat, squeeze lemon-juice in to make them sharp.

A Truffle Pie.—See page 156.

A Fowl à la Daube, ornamented, &c.—See page 3.

Allets of Oysters.

Blanch the oysters, and beard them, put them on a skewer that is for that purpose, do them over with egg, sprinkle a little pepper and salt over them, and then put bread crumbs over; do the oysters over twice with egg and bread crumbs, drop some clarified butter over them with a paste-brush, broil them on a slow fire; the gridiron should be brushed over with oiled butter, that the oysters may not stick to the bars; send the oysters on the skewers to table.

Ragout of Cocks' Combs.

Blanch the combs, and then put them on in a little stock; when the combs are tender, put a little sauce tourney, give the ragout one boil, and dish it up; garnish with croutons.

Carmel Basket.—See Appendix.

Orange Souffle.—See page 99. The Jelly is whipped up with a whisk, until it is nearly stiff, then put in a mould.

A Green Goose.—See page 156.

A Ratifie Pudding.—See page 106.

February 26.

No. 57. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a FILLET OF VEAL.	*Two Ducklings.*
Pigeons à la Crapaudine. / White Collops, with mushrooms.	Cardoons, with brown sauce. / Asparagus.
Neck of Pork, roasted.	Damson Tourte. / Jelly. / Small Pastry.
Calves' Feet, with Spanish sauce. / Mutton Cutlets Riblet.	Brocoli, with sauce. / Beet Root, with sharp sauce.
Sirloin of Beef.	*Shoulder of Lamb.*

No. 57. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fillet of Veal.—See page 138.
White Collops.—See page 15.
Pigeons à la Crapaudine.—See page 98.
Neck of Pork, roasted.—See page 20.
Mutton Cutlets, Riblet.—See page 130.
Calves' Feet (see page 104) with Spanish Sauce.—See Appendix.
Roast Beef.—See page 7.

SECOND COURSE.

Two Ducklings.

Two ducklings will take about fifteen minutes to roast; the fire should be brisk; baste them well with butter, flour and salt them the last thing; put gravy in the dish; garnish with water cresses.

Asparagus.—See page 7.
Cardoons.—See page 137.
Jelly.—See page 31.
Damson Tourte.—See page 55.
Tartlets.—See page 44.
Beet Root.—See page 125.
Brocoli, see Cauliflower, page 18.
Shoulder of Lamb.—See page 18.

February 27.

No. 58. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, with Chicken, removed with a LOIN OF VEAL.		*Two Chickens.*	
A raised Pie, with Mutton and Potatoes.	Ox-Rumps, with cabbage, &c.	Stewed Oysters.	Spinage and Eggs.
A Turkey, boiled, and oyster sauce.	A Ham, braised, and greens.	A Rice Souffle.	Raspberry Tourte.
A Roulard of Mutton, with haricot beans.	A Fish Pie of Tench and Eel.	Asparagus.	Anchovy Toast.
A Chine of Mutton.		*A Green Goose.*	

No. 58. BILL OF FARE.

FIRST COURSE.

SOUP, with Rice and Chicken.—See page 136.
Loin of Veal.—See page 49.
Ox Rumps, and Cabbage, &c.—See page 5.
A Mutton and Potatoe Pie.—See page 35.
Ham braised.—See page 14.
Turkey boiled, and Oyster Sauce.—See page 52.

Fish Pie, with Tench and Eels, and hard Eggs.

Clean a brace of tench, and skin two eels, bone the tench and eels, and cut the eels in pieces of two inches long; leave the sides of the tench whole, put the bones of the tench and eels into a stewpan, with a few onions, a faggot of thyme and parsley, a few blades of mace, half a dozen anchovies, and a pint of stock, if not for meagre; but if for meagre, put water: set the stewpan on the fire to boil very slowly for an hour, then strain it off, skim the fat from it, and put it to cool; then put the eel and tench into the dish, season it with pepper and salt, and chopped parsley; put a few whole mushrooms in, and six or eight hard yelks of eggs; put part of the liquor that the fish bones were boiled in, put puff paste round the edge of the dish, and cover it in; about half an hour will bake it; the oven should be rather quick, otherwise the paste will not rise; when the paste begins to colour, put some liquor over it; when done, put the remainder of the liquor on the fire to make hot, and pour it in the pie.

N. B. The top of the pie should be done over with egg before it goes in the oven.

A Roulard of Mutton (see page 29) with Haricot Beans.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens roasted.—See page 112.
Spinage and Eggs.—See page 45.
Asparagus.—See page 7.

Stewed Oysters.

Oysters for stewing should be the largest that are to be had; put the oysters on to blanch, when they come to a boil, take them off the fire, and strain the liquor through a tammy sieve; throw the oysters into cold water, beard them, and lay them on a cloth to dry; then put a small bit of butter into a stewpan, and put it on the fire to melt; when melted, put a little flour, and the liquor of the oysters; set it on the fire, and keep stirring it with a wooden spoon, (as the other spoons wear the tin off the stewpan); when it comes to a boil, put about half a glass of white wine in, and a little coulis, if they are not intended as a meagre dish; let it boil for a few minutes, then put in the oysters, and let them simmer for a minute or two, but not more, (when oysters boil longer, they become hard); when you have dished them, put croutons round.

N.B. Season with pepper and salt; a pint will make a dish.

Raspberry Tourte, see Apricot Tourte, page 17.

Rice Souffle.

Line a mould (to answer the size of the dish) with tart paste, put a piece of bread in it to keep it from falling, and put it in the oven to bake; when done, take it out, and put it to cool; then put about a quarter of a pound of Carolina rice on to blanch in cold water; when it comes to a boil, take it off, and wash it in two or three waters, then put the rice into about three pints of new milk, put it on to boil, keep stirring it with a spoon, otherwise it will stick to the bottom; while the rice is boiling, put a little cinnamon and lemon peel into about half a pint of milk, and let it boil some time, so as to get the flavour of the cinnamon and lemon peel; when you think it is boiled enough, strain it into the rice; when the rice is done, put a quarter of a pound of butter, as much sifted lump sugar as will sweeten it, and a glass of brandy; then whisk up the whites of four eggs, and put them to the rice; mix the whites of eggs well together, put it into the paste, and then in the oven to bake: first sift a little sugar over it: about fifteen minutes will bake it.

Anchovy Toast.—See page 78.

Green Goose.—See page 156.

February 28.

No. 59. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Asparagus Soup, removed with a HIND QUARTER of LAMB, larded, and Cucumber Sauce.		*Three Woodcocks.*	
		Salsific, fried in batter.	An Omelet, with asparagus.
A Salmie of Wild Duck.	An Emince of Turkey, and Legs, &c. broiled.		
		Maccaroni.	Damson Tourte.
Leg of Pork, roasted.	Neck of Veal à la Beshemell.		
		A Souffle of Rice and Apples.	Ragout Mellé.
Fricassee of Rabbit, with onion.	Beef Collops à l'Espagnolle.		
		Escaloped Oysters.	Artichoke Bottoms, fried.
Ribs of Beef.		*Two Easterlings.*	

No. 59. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.

A hind Quarter of Lamb, larded, (see a Haunch of Lamb, page 53) and Cucumber Sauce.—See Appendix.

An Emince, and broiled Turkey.—See page 123.

A Salmie of Wild Duck.—See page 30.

Neck of Veal à la Beshemell.—See page 14.

Leg of Pork, roasted.

Put a leg of pork on a spit and score it; it will take two hours to roast, but that depends on the size; put gravy in the dish, and then the pork.

N.B. Pork eats better by being sprinkled with salt a day or two before it is used.

Beef Collops.—See page 87.

A Fricassee of Rabbits and Onions.—See page 69.

Roast Beef.—See page 7.

SECOND COURSE.

Woodcocks.—See page 24.
An Omelet of Asparagus.—See page 32.
Maccaroni.—See page 9.
Damson Tourte.—See page 55.
Ragout Mellé.—See page 9.
A Souffle of Apples and Rice.—See page 106.

Artichoke Bottoms, fried.

Soak the bottoms until they are quite soft, then put them in batter, the same as salsifie, page 61.
Escaloped Oysters.—See page 23.
Salsifie.—See page 61.
Easterlings.—See Wild Ducks, page 16.

February 29.

No. 60. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
A Tureen of Calves Feet and Asparagus Peas, removed with a LOIN OF VEAL.		*Two Wild Ducks.*	
Petit Pâtés of Oysters.	Tenderones of Lamb à la Poulét.	A Dressed Crab.	French Beans, with sauce.
Brisket of Beef à la Tremblanc, and sauce hachis.	A Turkey and Truffles.	A Savoy Cake.	Small Pastry.
A Blanquet of Fowl, with truffles.	Semels, and cucumber sauce.	Asparagus.	Fondues, in cases.
A Chine of Mutton.		*A Capon.*	

No. 60. BILL OF FARE.

FIRST COURSE.

Tureen of Calves Feet, and Asparagus Peas.

BONE the calves feet and put them on for jelly stock; when the feet are quite tender, take them up, and put them in cold water; when cold, trim them, and cut them in small pieces, and put them on a cloth to dry; put a quart of asparagus peas on to boil in about a pint of stock, set them on a slow stove; when the peas are quite tender, put them and the stock that they were boiled in, into a small soup pot, and three pints of stock; give it a boil up, and then put in the calves feet, and set the soup pot by the side of the fire to keep hot, but not to boil; make a liaison of four eggs, and put about a pint of beshemell in the liaison; put the liaison in the soup, and set the soup over the fire until it begins to come to a boil; keep stirring it all the time, otherwise it will curdle; if the soup is ready too soon, put the soup pot into a stewpan of hot water to keep it hot: season it with a little salt, if wanted, and a lump of sugar.

Loin of Veal.—See page 49.

Tenderones of Lamb.—See page 26.

Oyster Pâtés.—See page 69.

Turkey, and Truffles.—See page 4.

Beef à la Tremblanc (see page 13) and Sauce Hachis.—See Appendix.

Semels (see page 92) and Cucumber Sauce.—See Appendix.

Blanquet of Fowl, and Truffles.—See page 72.

Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.

French Beans.—See page 9.

Dressed Crab.—See page 78.

Small Pastry, such as Tartlets, or any thing of that kind.—See page 44.

Savoy Cake.—See Appendix.

Fondues.—See page 17.

Asparagus.—See page 7.

A Capon.—See page 60.

March 1.

No. 61. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with FISH. removed with a CHINE OF MUTTON.		*A Guinea Fowl, larded.*	
Three Partridges, and cabbage.	Fillets of Fowl, larded, and endive.	Cauliflower, with brown sauce.	Mushrooms.
Three Chickens, with sauce à la reine.	A small Ham, braised, and spinage.	Rhenish Cream.	A Chantillie Cake.
Lambs Feet, with asparagus peas.	Beef Tails and Roots.	Apricot Tourte.	Jelly.
		Ragout Mellé.	Sea Kail.
A Sirloin of Beef.		*Two Rabbits.*	

No. 61. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.--See page 47.
Fish.—See Appendix.
Chine of Mutton.—See page 16.
Fillets of Fowl, larded (see page 63) and Endive.—See Appendix.
Partridges, and Cabbage.—See page 41.
Ham braised (see page 14) and Spinage.—See page 45.
Beef Tails (see page 5) and Roots.—See Appendix.
Lambs Feet, and Asparagus Peas.—See page 52.
Beef, roasted.—See page 7.

SECOND COURSE.

Guinea Fowl, larded.

Skewer a Guinea fowl the same as a pheasant; lard it, put it to roast at a brisk fire, keep it well basted with butter; flour and salt it before it is taken from the fire; put gravy in the dish first, and then the Guinea fowl; send bread sauce in a boat; twenty minutes will roast it.

Mushrooms.—See page 17.
Cauliflower (see page 18) and Brown Sauce, means Coulis.
Chantillie Cake.—See page 77.
Rhenish Cream.—See page 50.
Jelly.—See page 31.
Apricot Tourte.—See page 17.
Sea Kail.—See page 50.
Ragout Mellé.—See page 9.
Rabbits.—See page 10.

March 2.

No. 62. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Purée of Turnips, removed with FISH.	*Six Pigeons.*
Scorch Collops. / Fricassee of Chicken.	Spinage and Eggs. / Escaloped Oysters.
Breast of Veal, with truffles.	A Souffle of Ginger.
Two Heart Sweet-breads, garnished with French beans, and asparagus peas. / Capilotade of Rabbit, with mushrooms.	Cauliflower, and Parmasan cheese. / Asparagus.
Chine of Mutton.	*Shoulder of Lamb.*

No. 62. BILL OF FARE.

FIRST COURSE.

PUREE of Turnips.—See page 143.
Fish.—See Appendix.
Roast Beef.—See page 7.
Fricassee of Chicken.—See page 37.
Scorch Collops.—See page 49.

Breast of Veal, with Truffles à l'Italienne.

Braise the veal whole, the same as for a ragout; cut a pound of truffles in slices, and put them into coulis, and a little of the bottom of the braise the truffles were done in; give the truffles and coulis a boil up; put a glass of Madeira wine in, and squeeze a Seville orange; take the veal out of the braise, and put it on a cloth to dry the fat from it; put the veal on the dish, and the truffles and sauce over it; leave as much of the truffles on the veal as you can.

Capilotade of Rabbit, and Mushrooms.—See a Capilotade of Fowl, page 169.

Two Sweetbreads garnished, with French Beans and Asparagus Peas.—See page 171.

Chine of Mutton.—See page 16.

SECOND COURSE.

Six Pigeons.—See page 166.
Escaloped Oysters.—See page 23.
Spinage and Eggs.—See page 45.
Souffle of Ginger.—See page 105.
Asparagus.—See page 7.
Cauliflower à la Flamond.—See page 99.
Shoulder of Lamb.—See page 18.

March 3.

No. 63. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond, removed with FISH.	*A Guinea Fowl.*
Hashed Lamb, Blade Bone broiled. / Pigeon Pie.	Asparagus and Eggs. / Oysters, fried in batter.
Stewed Beef, and roots.	An Apricot Tourte.
A Volevent of Eel. / Beef Steaks, with oysters.	Artichoke Bottoms, fried. / French Beans.
Loin of Veal.	*A Hare.*

No. 63. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Fish.—See Appendix.
Beef Tremblanc, and Roots.—See page 13.
Pigeon Pie.—See page 195.
Volevent of Eel.—See page 101.
Beef Steaks.—See page 122.

Hashed Lamb, and broiled Blade Bone.

Cut the blade bone from the shoulder of lamb, score it, and pepper and salt it, put it on a tart dish, put a little oiled butter over it, and put it in the oven to warm through; cut the other part of the lamb into small collops as neat as it will admit of; put a little coulis into a stewpan, make it hot, put a little mushroom ketchup in the coulis, and two or three drops of shalot vinegar; then put in the lamb, but do not let it boil; set it by the side of a stove to get hot; take

the blade-bone out of the oven, and put it on a gridiron to brown; put the hash on the dish, and the blade bone in the middle of the dish.

N.B. Slice a few girkins in the hash.

Loin of Veal.—See page 49.

SECOND COURSE.

A Guinea Fowl.—See page 183.

Asparagus.—See page 7.

French Beans.—See page 9.

Oysters fried in Batter.

Blanch a pint of large oysters, beard them, lay them on a cloth to soak the liquor from them, make the batter as follows: break four eggs into a bason, beat them up with a spoon, then put about three or four spoonsful of flour, and blend the eggs and flour well; then put half a pint of new milk, a little at a time, mix it all together, and put a little pepper and salt; then put in the oysters: put some lard (if not for meagre, if for meagre, clarified butter) into a stewpan, make it quite hot, then put in the oysters, one at a time; take them up with a sharp-pointed skewer, and fry them of a nice light brown; when done, take them up, and dish them on a napkin.

Apricot Tourte.—See page 17.

Artichoke Bottoms, fried.—See page 180.

A Hare.—See page 18.

March 4.

No. 64. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à l'Italienne, removed with a FILLET of VEAL à la BESHEMELL.		*A Capon.*	
Risoles.	A Fricandeau glazed, and sorrel sauce.	Cauliflower, with sauce.	Asparagus.
A Fillet of Pork, with rober sauce.	A Turkey, chesnuts, and sausages.	Damson Tourte.	Jelly.
Saddle of Lamb, and chervil sauce.	Neck of Mutton, with haricot beans.	Larks.	Four Pigeons.
Two Rabbits à l'Oporto, larded.	Petit Pâtés of Chicken.	Rhenish Cream.	Apple and Barberry Tourte.
Sirloin of Beef.		Spinage and croutons.	French Beans, à la Crême.
		Three Woodcocks.	

No. 64. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.

Fillet of Veal à la Beshemell.—See page 85.

Risoles.—See page 47.

Fricandeau (see page 95) and Sorrel Sauce.—See Appendix.

Turkey and Chesnuts.—See page 36.

Saddle of Lamb (see page 172), and Chervil Sauce.—See Appendix.

Fillet of Pork (see page 13) and Rober Sauce.—See Appendix.

Neck of Mutton and Haricot Beans.—See page 22.

Petit Pâtés.—See Appendix.

Two Rabbits à l'Oporto.—See page 42.

Sirloin of Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 60.
Asparagus.—See page 7.
Cauliflower.—See page 18.
French Beans.—See page 9.
Spinage.—See page 45.
Jelly.—See page 31.
Apple and Barberry Tourte.—See page 125.
Damson Tourte.—See page 55.
Rhenish Cream.—See page 50.
Pigeons.—See page 166.
Larks.—See page 9.
Woodcocks.—See page 24.

March 5.

No. 65. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a SUCKING PIG.		*Two Ducklings.*	
Compote of Pigeons, and Mushrooms.	Pork Cutlets, and mashed potatoes.	Asparagus.	Ragout Mellé.
A raised Pie à la François.	A raised Pie with mutton & potatoes.	Chantillie Basket.	Savoy Cake.
Veal and Ham Cutlets, and piquant sauce.	Ox Rumps, with cabbage.	Artichoke Bottoms, with sauce.	French Beans.
A Chine of Mutton.		*Two Rabbits.*	

No. 31. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Sucking Pig.—See page 59.
Chine of Mutton.—See page 16.
Compote of Pigeons.—See page 119.
Pork Cutlets, and mashed Potatoes.—See page 94.
A Raised Pie, with Mutton and Potatoes.—See page 35.
A Raised Pie à la François.—See page 38.
Ox Rumps and Cabbage.—See page 5.

Veal and Ham Cutlets, and Piquant Sauce.

Cut the flank part (close from the bone) of a fillet of veal, trim the skinny part from it, and cut it into cutlets; cut ham, fat and lean, as it happens, in the same shape; fry the ham first, put some of the fat that comes from the ham out of the frying pan, leave a little to fry the veal cutlets of a nice brown, put them round the dish, and a cutlet of ham between each cutlet of veal; pour the sauce in the middle.

SECOND COURSE.

Two Ducklings.—See page 176.
Ragout Mellé.—See page 9.
Asparagus.—See page 7.
French Beans.—See page 9.
Savoy Cake.—See Appendix.
Chantillie Basket.—See page 61.
Artichoke Bottoms.—See page 44.
Rabbits.—See page 10.

March 6.

No. 66. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with a FILLET OF VEAL.	*Two Woodcocks.*
Tenderones of Veal, with mushrooms. / Capilotade of Duckling.	Spinage and croutons. / Brocoli à la Flamond.
A Leg of Lamb, roasted.	Gooseberry Tart. / A Trifle. / A Damson Tart.
Souties of Mutton, with poivrade sauce. / A Civet of Hare.	Sea Kail. / Beet Root, with vinegar sauce.
Ribs of Beef.	*Six Pigeons.*

No. 66. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 55.
Fillet of Veal.—See page 138.
Leg of Lamb, roasted.—See page 37.
Capilotade of Duckling, the same as a Capilotade of Fowl. —See page 169.
Tenderones of Veal (see page 12) and Mushrooms.—See page 165.
Ribs of Beef.—See page 23.
Civet of Hare.—See page 26.
Souties of Mutton.—See page 38.

SECOND COURSE.

Woodcocks.—See page 24.
Brocoli à la Flamond.—See Cauliflower, page 99.
Trifle.—See page 8.
Spinage.—See page 45.
Damson Tourte.—See page 55.
Gooseberry Tart.—See page 73.
Pigeons.—See page 166.
Sea Kail.—See page 50.
Beet Root, &c.—See page 125.

March 7.

No. 67. BILL OF FARE.

FIRST COURSE.

Soup Cressey,

removed with a

BRISKET of BEEF à la Tremblanc, with Roots.

Two Sweetbreads, larded, and asparagus peas. | A Fowl à la Beshemell.

A Loin of Veal.

A Loin of Lamb, braised, and sorrel sauce. | A Small Fillet of Beef, larded, and Spanish sauce.

Chine of Mutton.

SECOND COURSE.

Two Wild Ducks.

Asparagus. | Broiled Mushrooms.

Blanc Mange. | A Savoy Cake. | Jelly.

Escaloped Oysters. | Spinage and croutons.

A Guinea Fowl.

No. 67. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Brisket of Beef and Roots.—See page 13.
Larded Sweetbreads (see page 84) and Asparagus Peas.—See page 52.
A Fowl à la Beshemell.—See page 112.
Loin of Lamb (see page 6) and Sorrel Sauce.—See Appendix.
Loin of Veal.—See page 49.
Fillet of Beef, larded, and Spanish Sauce.—See page 29.

SECOND COURSE.

Wild Ducks.—See page 16.
Broiled Mushrooms.—See page 66.
Asparagus.—See page 7.
Savoy Cake.—See Appendix.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Escaloped Oysters.—See page 23
Spinage.—See page 45.
A Guinea Fowl.—See page 18.

March 8.

No. 68. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Asparagus Soup, removed with a LEG of LAMB, boiled, Loin fried, and Spinage.		*Six Pigeons.*	
Salmie of Wild Duck.	Two Chickens à la Reine.	Brocoli, with brown sauce.	Maccaroni.
Chine of Mutton.	A Fillet of Veal.	Gateau Millefleur.	Wax Basket, with prawns.
Small Ham, braised, and coulis.	Haricot of Beef.	Aspic Jelly, with brawn.	Chantillie Cake.
Chump of Beef.		Ragout Mellé.	French Beans à la Crême.
		Four Teal.	

No. 68. BILL OF FARE.

FIRST COURSE.

ASPARAGUS SOUP.—See page 157.
Leg of Lamb, boiled, Loin fried, and Spinage.—See page 26.
Two Chickens à la Reine.—See page 42.
Salmie of Wild Ducks.—See page 30.
Fillet of Veal.—See page 138.
Chine of Mutton.—See page 16.
Haricot of Beef.—See page 144.
Small Ham, braised.—See page 14.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Brocoli, same as Cauliflower.—See page 18.
Maccaroni.—See page 9.
French Beans.—See page 9.
Ragout Mellé.—See page 9.
Gateau Millefleur.—See page 44.
Wax Basket.—See Appendix.
Brawn Aspic.—See page 156.
Chantillie Cake.—See page 77.
Teal.—See page 9.

March 9.

No. 69. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with FISH.	*Two Woodcocks.*
Veal and Ham Cutlets. / A Volevent, with oysters.	Asparagus. / Fondues in cases.
Neck of Veal, à la beshemell.	Raspberry Tartlets. / Darioles in paste. / Apricot Tartlets.
Fillet of Pork, with rober sauce. / Roulard of Mutton, with haricot beans.	Salsifie fried in batter. / Spinage and Eggs.
A Chine of Mutton.	*Two Chickens: one larded.*

No. 69. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Fish.—See Appendix.
Neck of Veal à la Beshemell.—See page 14.
Chine of Mutton.—See page 16.
Fillet of Pork (see page 13), and Rober Sauce.—See Appendix.
Veal and Ham Cutlets.—See page 189.

Volevent of Oysters.

Cut the volevent out and bake it, put a pint and a half of oysters on to blanch; when they come to a boil, strain them off, and put them into cold water; then beard them, put a small piece of butter in a stewpan, and set it on the fire to melt; when melted, put as much flour as will dry it up, then pour in the oyster liquor, stir it over the fire; when it comes to a boil, put a little beshemell, (if it is not for meagre; if it is, put a little cream, and a few drops of essence of anchovy,) give it a boil up, then put in the oysters, set the stewpan by the side of the fire, but mind that it does not boil; before you fill the volevent, squeeze a little lemon-juice, and put a little pepper and salt, if wanted: put the volevent on a napkin.

N. B. All puff paste should be dished on a napkin, either for first or second course, by way of soaking the butter up.

A Roulard of Mutton with Haricot Beans.—See page 29.

SECOND COURSE.

Woodcocks.—See page 24.
Chickens, roasted: one larded.—See page 112.
Darioles.—See page 39.
Fondues.—See page 17.
Asparagus.—See page 7.
Spinage and Eggs.—See page 45.
Apricot Tartlets.—See page 44.
Raspberry Tartlets.—See page 44.
Salsifie fried in batter.—See page 61.

March 10.

No. 70. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with FISH.		*Six Pigeons.*	
Bout Saigneux, with sauce hachis.	Beef Steaks, with oysters.	Artichoke Bottoms, with sauce.	Mushrooms, broiled.
A Loin of Pork.		Damson Tourte.	Rhenish Cream. Apple Pie.
A Breast of Lamb, braised, glazed, and Spinage.	Rump of Veal, braised, glazed, & French Beans.	Lobster au Gratin.	Cardoons, with brown sauce.
Fillet of Veal.		*Six Snipes.*	

No. 70. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fish.—See Appendix.

Bout Saigneux, with Sauce Hachis.

Bone three scrags of mutton, put them in cold water, and set them on the fire; when they boil, pour the hot water from them, and put cold to them; wash them several times, then put them into a white braise, and set them on the fire to simmer until quite tender; when done, take them up and trim them; put the sauce over the mutton. For sauce, see Appendix.

Loin of Pork.—See Neck, page 20.

Beef Steaks, and Oysters.—See page 122.

Rump of Veal, braised, glazed, and French Beans.—See page 68.

Breast of Lamb braised, and Spinage.

Cut the chine bone from a breast of lamb, skin it, and put it on in cold water to blanch; when it comes to a boil, take it up, and put the lamb into cold water; then lay the bottom of a stewpan with sheets of bacon, lay the lamb on it, peel a lemon close to the pulp, slice it, and lay it on the lamb, (by way of keeping it white, and making it tender); cover the lamb over with bacon, and put three or four onions, a faggot of thyme and parsley, and a pint of second stock; set it on a slow fire to simmer very gently until the bones will draw out, then take it up and glaze it, put the spinage on the dish, and the lamb on it: garnish with carrot, cut in the shape of croutons.

Fillet of Veal.—See page 138.

SECOND COURSE,

Pigeons.—See page 166.
Mushrooms broiled.—See page 66.
Artichoke Bottoms.—See page 44.
Apple Pie.—See page 81.
Rhenish Cream.—See page 50.
Damson Tourte.—See page 55.
Cardoons.—See page 137.
Lobster au Gratin.—See page 50.
Snipes.—See page 24.

March 11.

No. 71. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a TURKEY AND TRUFFLES.	*Three Woodcocks.*
Pork Cutlets, with mashed potatoes. / Fricassee of Rabbits, with onions.	Brocoli, with brown sauce. / Asparagus.
Neck of Mutton, roasted.	Apple Puffs. / Jelly Marbre. / Apricot Tartlets.
White Collops, with mushrooms. / Lambs' Feet, with asparagus peas.	French Beans, / Salsifie, with white sauce.
A Sirloin of Beef.	*Shoulder of Lamb.*

No. 71. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Turkey and Truffles.—See page 4.
Neck of Mutton, roasted.—See page 124.
Fricassee of Rabbit, and Onions.—See page 69.
Pork Cutlets, and mashed Potatoes.—See page 94.
Lambs' Feet, and Asparagus Peas.—See page 52.
White Collops, and Mushrooms.—See page 15.
Roast Beef.—See page 7.

SECOND COURSE.

Woodcocks.—See page 24.
Jelly Marbre.—See page 73.
Asparagus.—See page 7.

Brocoli.—See page 18.
Tartlets.—See page 44.
Puffs.—See page 132.
Salsifie (see page 44); put Beshemell over it.
French Beans.—See page 9.
Shoulder of Lamb.—See page 164.

March 12.

No. 72. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a FILLET OF VEAL.	*Two Chickens: one larded.*
Poulard à la Duchesse. / Tenderones, and truffles.	Ragout Mellé. / Stewed Celery.
Lamb's Head, &c. &c.	Crême du Caffé, in cups. / Apple Pie. / Custards, in cups.
Lamb Cutlets, with fine herbs and sauce piquant. / Blanquet of Turkey, with truffles.	Spinage and Croutons. / Maccaroni.
Chine of Mutton.	*A Hare.*

No. 72. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fillet of Veal.—See page 138.
Lamb's Head, &c.—See page 21.
Tenderones, and Truffles.—See page 12.
Poulard à la Duchesse.—See page 12.

Blanquet of Turkey, and Truffles.—See Blanquet of Fowl, page 72.
Lamb Cutlets, with fine Herbs.—See page 21.
Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens.—See page 112.
Apple Pie.—See page 81.
Hare.—See page 18.
Stewed Celery.—See page 141.
Custards in Cups.—See page 8.
Maccaroni.—See page 9.
Ragout Mellé.—See page 9.
Crême du Caffé.—See page 39.
Spinage and Croutons.—See page 45.

March 13.

No. 73. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup and Bouillie, removed with a LEG of LAMB, boiled, LOIN, fried, and Spinage.		*Six Snipes.*	
		Brocoli.	Asparagus.
A Currie of Rabbit, and rice.	Petit Pâtés of Chicken and Ham.		
		Orange Jelly.	Chantillie Basket.
Ham braised, and coulis.	Three Chickens, with celery sauce.		
		Basket of Pastry.	Cederata Cream.
Crockets of Veal, &c.	Casserole of Rice, with giblets.		
		French Beans.	Salsifie, with sauce.
Chump of Beef.		*Two Ducklings.*	

No. 73. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Leg of Lamb boiled, Loin fried, and Spinage.—See page 26.
Petit Pâtés.—See Appendix.
Currie of Rabbit.—See page 16.
Chickens and Celery.—See page 13.
A Casserole of Rice, with Giblets.—See page 98.
Ham braised.—See page 14.
Crockets.—See page 49.
Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Asparagus.—See page 7.
Brocoli.—See page 18.
Salsifie.—See page 44.
French Beans.—See page 9.
Chantillie Basket.—See page 61.
Orange Jelly.—See page 66.
Cederata Cream.—See page 33.
Basket of Pastry.—See page 23.
Ducklings.—See page 176.

March 14.

No. 74. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a TURKEY AND CHESNUTS.	*Six Pigeons.*
Sweetbreads larded and sorrel sauce. / Mutton Cutlets Riblette.	Maccaroni. / Sea Kail.
A Sparerib of Pork.	Apple Pie.
Shoulder of Lamb, eminced, and broiled. / A broiled Fowl, and mushroom sauce.	Cardoons, with white sauce. / Oysters, fried in batter.
Loin of Veal à la Beshemell.	*Two Rabbits.*

No. 74. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Turkey and Chesnuts.—See page 36.
Sparerib.—See page 42.
Mutton Cutlets Riblette.—See page 130.
Sweetbreads larded, and Sorrel Sauce.—See page 84.
Broiled Fowl, and Mushroom Sauce.—See page 165.
Shoulder of Lamb, eminced and broiled.—See page 193.
Loin of Veal à la Beshemell.—See page 14.

SECOND COURSE.

Pigeons.—See page 166.
Sea Kail.—See page 50.
Maccaroni.—See page 9.
Cardoons.—See page 137.
Apple Pie.—See page 81.
Oysters fried in Batter.—See page 186.
Rabbits.—See page 10.

March 15.

No. 75. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Asparagus Soup, removed with a HAUNCH of LAMB, larded, and Chervil Sauce.		*Two Ducklings.*	
Petit Pâtés of Sweetbread.	Souties of Hare, with truffles.	Jelly Marbre.	Basket of Pastry.
Westphalia Ham, braised, and sauce.	Two Fowls à la Reine.	Brocoli, and brown sauce.	Asparagus.
A raised Pie, with Pigeons.	Raised Pie, with maccaroni.	Artichoke Bottoms, fried in batter.	Maccaroni.
Neck of Veal à la Beshemell.	Small Rump of Beef à la Daube, with Spanish onions.	Four Snipes.	Larks.
Souties of Fowl, and mushrooms.	Small Mutton Pies.	Eggs, fried in paste.	Salsifie, fried in batter.
		French Beans.	Stewed Celery.
		Carmel Basket of Pastry.	Blanc Mange.
Spring Soup, removed with a SIRLOIN OF BEEF.		*A Capon.*	

No. 75. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Haunch of Lamb larded, and Chervil Sauce.—See page 53.
Souties of Hare, with Truffles.—See page 52.
Petit Pâtés.—See Appendix.
Two Fowls à la Reine.—See page 42.
Westphalia Ham, braised.—See page 14.
A raised Pie, with Maccaroni.—See page 64.
A raised Pie, with Pigeons.—See page 68.
Rump of Beef à la Daube.—See page 36.
Neck of Veal à la Beshemell.—See page 14.
Small Mutton Pies.—See page 20.
A Souties of Fowl, and Mushrooms.—See page 84.
Spring Soup, the same as Santé, see page 38. It is called Spring Soup, when young turnips and carrots are first to be had.
Sirloin of Beef.—See page 7.

SECOND COURSE.

Ducklings.—See page 176.
Larks.—See page 9.
Snipes.—See page 24.
A Capon.—See page 149.
Jelly Marbre.—See page 73.
Basket of Pastry.—See page 23.
Blanc-Mange.—See page 65.
Carmel Basket.—See Appendix.
Asparagus.—See page 7.
Brocoli, same as Cauliflower.—See page 18.
Stewed Celery.—See page 141.

Eggs fried in Paste.

Boil six eggs for three minutes, put them into cold water, then take the shells of, (be careful not to break the whites) and wrap the eggs up in the trimmings of puff paste; brush them over with egg, and sprinkle a very few fine bread crumbs over them; have some lard or clarified butter in a stewpan, a sufficient quantity for the eggs to swim when they are put in; when the lard is hot, put the eggs in, and fry them of a nice gold colour; when done, lay them on a napkin.

Maccaroni,—See page 9.
Artichoke Bottoms fried, same as Salsifie.—See page 61.
Salsifie, fried.—See page 61.
French Beans.—See page 9.

March 16.

No. 76. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with FISH.	*Three Woodcocks.*
Fricassee of Chicken. / Pork Cutlets, with sauce rober.	Escaloped Oysters. / Fondues in cases.
A Fillet of Veal.	Spinage and Eggs. / A Charlotte. / Asparagus.
Ox Rumps, with cabbage, and Spanish sauce. / Morue à la Crême	An Omelet. / A dressed Crab.
A Chine of Mutton.	*Two Rabbits.*

No. 76. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Fish.—See Appendix.
Fillet of Veal.—See page 138.
Pork Cutlets, and Sauce Rober.—See page 137.
Fricassee of Chicken.—See page 37.
Morue à la Créme.—See page 109.
Ox Rumps, and Cabbage.—See page 5.
Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
A Charlotte.—See page 173.
Rabbits.—See page 10.
Fondues.—See page 17.
Escaloped Oysters.—See page 23.
Spinage and Eggs.—See page 45.
Asparagus.—See page 7.
A dressed Crab.—See page 78.
An Omelet.—See page 32.

March 17.

No. 77. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with FISH.	*Five Snipes.*
A Civet of Hare. / Beef Steaks.	Fried Eggs. / Brocoli.
Leg of Lamb.	Apricot Tourte.
Haricot of Mutton. / Fillets of Salmon, with capers.	Stewed Celery. / Stewed Oysters.
Loin of Veal.	*A Capon.*

No. 77. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Fish.—See Appendix.
Leg of Lamb, roasted.—See page 37.
Beef Steaks.—See page 122.
A Civet of Hare.—See page 26.
Fillets of Salmon, and Capers.—See page 43.
Haricot of Mutton.—See page 21.
Loin of Veal.—See page 49.

SECOND COURSE.

Snipes.—See page 24.
Brocoli, same as Cauliflower.—See page 18.
Stewed Oysters.—See page 178.
Stewed Celery.—See page 141.
Apricot Tourte.—See page 17.
A Capon.—See page 149.

Fried Eggs.

Put clarified butter in a frying-pan, break the eggs, one at a time, put a little pepper and salt, and turn them half over; take them up, and lay them on a dish.

N. B. The eggs require to be quite new, and they should be fried a nice brown, but not hard.

March 18.

No. 78. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with TURKEY, boiled, and Oyster Sauce.		*Three Teal.*	
A Fricandeau, glazed, and sorrel sauce.	Three Woodcocks à la Tartar.	Brocoli.	Asparagus.
Loin of Veal.	A Ham, braised, and spinage.	Gateau Millefleur.	A Trifle.
Lamb Cutlets, and cucumbers.	A daubed Fowl, and mushrooms.	French Beans.	Cardoons.
Sirloin of Beef.		*A Green Goose.*	

No. 78. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Turkey boiled, and Oyster Sauce.—See page 52.
Woodcocks à la Tartar.—See page 72.
A Fricandeau (see page 95) and Sorrel.—See Appendix.
Small Ham (see page 14) and Spinage.—See page 45.
Loin of Veal.—See page 49.
A daubed Fowl (see page 3) and Mushrooms.—See page 17.
Lamb Cutlets, and Cucumbers.—See page 91.
Roast Beef.—See page 7.

SECOND COURSE.

Teal.—See page 9.
Green Goose.—See page 156.
Asparagus.—See page 7.
Brocoli, same as Cauliflower.—See page 18.
Trifle.—See page 8.
Gateau Millefleur.—See page 44.
Cardoons.—See page 137.
French Beans.—See page 9.

March 19.

No. 79. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a HAUNCH OF MUTTON.		*A Guinea Fowl, larded.*	
Two Sweetbreads, larded, and an emince.	Two boiled Chickens, and tarragon sauce.	Brocoli.	Orange Jelly.
A Tongue, and greens.		Truffles.	
Compote of Pigeon.	Breast of Lamb, rolled and forced, Cutlets, larded, and sorrel sauce.	Cheesecakes.	Spinage and Croutons.
Fillet of Veal.		*A Hare.*	

No. 79. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Boiled Chickens, and Tarragon.—See page 14.
Sweetbreads larded, and an Emince of Veal.—See page 84.
Tongue, and Greens.—See page 55.
Breast of Lamb, rolled, and Cutlets, larded (see page 94) and Sorrel Sauce.—See Appendix.
Compote of Pigeons.—See page 119.
Fillet of Veal.—See page 138.

Haunch of Mutton.

Cut it in the same shape as a haunch of venison, and follow the same directions for roasting: it will take four hours to roast.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Hare.—See page 18.
Truffles in a napkin.—See page 4.
Orange Jelly.—See page 66.
Brocoli.—See page 18.
Cheesecakes.—See page 32.
Spinage.—See page 45.

March 20.

No. 80. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a TURKEY AND TRUFFLES.		*Two Wild Ducks.*	
Veal Olives.	A raised Pie of Mutton & Potatoes.	Asparagus.	Artichoke Bottoms, in sauce.
A Breast of Veal, ragouted.		Apple Pie, with Custard.	
Petit Pâtés of Chicken and Ham.	Fillets of Mutton, and cucumbers.	Ragout Mellé.	French Beans.
Ribs of Beef.		*A Capon.*	

No. 80. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Turkey and Truffles.—See page 4.
Breast of Veal, ragouted.—See page 5.
A Mutton and Potatoe Pie.—See page 35.
Veal Olives.—See page 3.
Petit Pâtés.—See Appendix.
Fillets of Mutton, and Cucumbers.—See page 48.
Ribs of Beef.—See page 23.

SECOND COURSE.

Wild Ducks.—See page 16.
Apple Pie, with Custard.—See page 129.
A Capon.—See page 149.
Artichoke Bottoms.—See page 50.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
French Beans.—See page 9.

March 21.

No. 81. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup and Bouillie, removed with FISH.		*Poulard, with Eggs.*	
Lamb Cutlets, with fine herbs.	Poulard à la Duchesse.	Oyster Fritters.	Sea Kail
Loin of Veal.		Jelly.	
Currie of Rabbit, with rice.	Grenadines, with asparagus peas.	Salsifie, and sauce.	Broiled Mushrooms.
Chine of Mutton.		*Three Woodcocks.*	

No. 81. BILL OF FARE.

FIRST COURSE.

SOUP and Bouille.—See page 30.
Fish.—See Appendix.
Poulard à la Duchesse.—See page 12.
Lamb Cutlets, with fine Herbs.—See page 91.
A Currie of Rabbit and Rice.—See page 16.
Grenadines (see page 85) and Asparagus Peas.—See page 52.
Chine of Mutton.—See page 16.

SECOND COURSE.

Poulard, with Eggs.

A Poulard with eggs is a young fat poulard, that has not begun to lay her eggs; the eggs are left in, or rather returned in after being drawn: observe the same directions as for roasting a capon: see page 149.
Sea Kail.—See page 50.
Oyster Fritters.—See page 194.
Jelly.—See page 31.
Salsifie.—See page 44.
Broiled Mushrooms.—See page 66.
Woodcocks.—See page 24.

March 22.

No. 82. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with a HAM braised, and Greens.	*Three Teal.*
Lamb's Head à la Royal. / Fowl boiled, and oyster sauce.	Fondues, in cases. / Asparagus.
Neck of Mutton, and purée of potatoes.	A Chantillie Cake.
Rump of Veal, braised, glazed, and sorrel sauce. / Calves' Feet au Gratin, and Spanish sauce.	Brocoli, with brown sauce. / Truffles.
Chump of Beef.	*Guinea Fowl.*

No. 82. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Ham braised.—See page 14.
Lamb's Head à la Royal.—See page 21.
A boiled Fowl, and Oyster Sauce.—See page 22.
Neck of Mutton, and a Purée of Potatoes.—See page 4.

Calves Feet au Gratin, and Spanish Sauce.

Dip the calves feet in egg, and roll them in bread crumbs hat has a few chopped shalots, thyme, and parsley, and a ttle pepper and salt; do them twice over with the egg and read crumbs; the bread crumbs that they are rolled in the

second time should not have herbs with them; fry them in lard of a nice light brown: put them round the dish, and the sauce in the middle. For the Sauce.—See Appendix.

A Rump of Veal, braised, (see page 68) and Sorrel Sauce. —See Appendix.

Roast Beef.—See page 7.

SECOND COURSE.

Teal.—See page 9.
A Guinea Fowl.—See page 183.
Chantillie Cake.—See page 77.
Asparagus.—See page 7.
Fondues.—See page 17.
Brocoli.—See page 18.
Truffles in a Napkin.—See page 4.

March 23.

No. 83. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Pea Soup, removed with a NECK of VEAL à la Beshemell.	*Six Pigeons.*
Breast of Lamb, and spinage. / Fillets of Sole à l'Italienne.	A Dressed Crab. / Asparagus.
A Leg of Pork roasted.	Orange Tourte. / Blanc Mange. / Damson Tourte.
Blanquet of Fowl, and mushrooms. / Civet of Hare.	Sea Kail. / Rimaulade of Smelts.
A Chine of Mutton.	*Shoulder of Lamb.*

No. 83. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
A Leg of Pork.—See page 179.
Neck of Veal à la Beshemell.—See page 14.
Fillets of Sole à l'Italienne.—See page 43.
Breast of Lamb (see page 41) and Spinage.—See page 45.
Blanquet of Fowl.—See page 72.
A Civet of Hare.—See page 26.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Asparagus.—See page 7.
Dressed Crab.—See page 78.
Blanc Mange.—See page 65.
Damson Tourte.—See page 55.
Orange Tourte.—See Apricot Tourte, page 17.
Sea Kail.—See page 50.
Shoulder of Lamb.—See page 164.

Rimaulade of Smelts.

Turn the smelts round, put them into a stewpan, with about half a pint of water, a quarter of a pint of vinegar, a glass of sherry wine, a few blades of mace, about a dozen of shalots, a little whole white pepper, a little salt, and about six anchovies washed; set the stewpan on the fire, let it boil very slow for about ten minutes, then take off the stewpan, and take the smelts out of it with a small slice; pour the liquor over them, and put them to cool; dish the smelts when cold, strain the liquor over them: garnish with parsley or chopped aspic.

March 24.

No. 84. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a LEG of LAMB, roasted, and Haricot Beans.	*Four Plovers.*
Compote of Pigeon. / Beef Steaks.	Brocoli. / Maccaroni.
Brisket of Beef à la Tremblanc, with roots.	Apple Pie.
Scorch Collops. / Fillet of Salmon, and capers.	Lobster au Gratin. / Fried Eggs.
Loin of Veal.	*A Poulard, with Eggs.*

No. 84. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
A Leg of Lamb, and Haricot Beans.—See page 37.
Beef Steaks.—See page 122.
Compote of Pigeons.—See page 119.
Scorch Collops.—See page 49.
Beef Tremblanc, and Roots.—See page 13.
Loin of Veal.—See page 49.
Fillet of Salmon, and Capers.—See page 48.

SECOND COURSE.

Plover.—See page 55.
Apple Pie.—See page 81.
A Poulard, with Eggs.—See page 222.
Maccaroni.—See page 9.
Brocoli.—See page 18.
Lobster au Gratin.—See page 50.
Fried Eggs.—See page 207.

March 25.

No. 85. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Flamond, removed with a			*Six Snipes.*		
.OIN of VEAL à la BESHEMELL.					
ıall Ham braised, and greens.	Two Rabbits à la Duchesse, with mushrooms.		French Beans à la Crême.	Sea Kail.	
. Turbot ıd Smelts.	A Haunch of Mutton.	Matelot of Tench, &c.	Raspberry Tourte.	Blanc Mange.	Apricot Tourte.
Lamb Cutlets, ith cucumbers.	Two Chickens à la Reine.		Salsifie, with white sauce.	Spinage, and croutons.	
Sirloin of Beef.			*A Guinea Fowl, larded.*		

No. 85. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12
Loin of Veal à la Beshemell.—See page 14.
Rabbit à la Duchesse, with Mushrooms.—See page 12.
Small Ham, braised.—See page 14.

Haunch of Mutton.—See page 219.
Roast Beef.—See page 7.
Matelot of Tench.—See page 76.
Turbot and Smelts.—See Appendix.
Chickens à la Reine.—See page 42.
Lamb Cutlets, and Cucumber.—See page 91.

SECOND COURSE.

Snipes.—See page 24.
Sea Kail.—See page 50.
French Beans.—See page 9.
Blanc Mange.—See page 65.
Apricot and Raspberry Tourtes.—See page 17.
Spinage.—See page 45.
Salsifie.—See page 44.
A Guinea Fowl, larded.—See page 183.

March 26.

No. 86. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a SUCKING PIG.	*A Capon.*
Hashed Beef, and broiled bones. / Broiled Fowl, and mushrooms.	An Omelet. / Asparagus.
A Fillet of Veal.	A Souffle of Rice and Apple. / Jelly. / A Ratifie Pudding, and wine sauce.
Fillets of Turbot. / Pork Cutlets, and rober sauce.	French Beans. / Escaloped Oysters.
A Chine of Mutton.	*Shoulder of Lamb.*

No. 86. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Sucking Pig.—See page 59.
Broiled Fowl, and Mushrooms.—See page 165.

Hashed Beef, and Broiled Bones.

Cut the fillet from the inside of a sirloin that has been roasted the day before, (if that should be all gone, cut the other part) into small collops; cut the bones into neat pieces, leave plenty of meat on, score, pepper, and salt the bones, put them in a tart-pan, and pour a little oiled butter over them; a little before they are wanted, put them in the oven to warm through, and then on the gridiron to brown; put the trimmings of the meat and bones into a stewpan, and two large onions sliced, a little vinegar, and about a pint of stock; set it on a stove to boil slow for an hour or better, then strain it, and skim the fat off; put about an ounce of butter into a stewpan, and set it on the fire to melt; then put about a table spoonful of flour; stir it over the fire for a minute or two; then put in the liquor that the beef bones, &c. were boiled in, keep stirring it until it boils, then put a little ketchup in, strain it through a hair sieve, and put the beef to it; set it by the side of a stove to keep hot, it should not boil; season it with a little pepper and salt, if wanted; dish it, and put the broiled bones round the side.

Fillet of Veal.—See page 138.
Pork Cutlets, and Rober Sauce.—See page 137.
Fillets of Turbot.—See page 80.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Capon.—See page 149.
An Omelet.—See page 32.
Asparagus.—See page 7.
Jelly.—See page 31.
Shoulder of Lamb.—See page 164.
Ratifie Pudding.—See page 106.
A Souffle of Rice and Apples.—See page 106.
Escaloped Oysters.—See page 23.
French Beans.—See page 9.

March 27.

No. 87. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with BEEF TREMBLANC, and Roots.	*Two Easterlings.*
Lamb's Feet, and asparagus peas. / Semels of Veal, and piquant sauce.	Eggs à la Trip. / Asparagus.
Neck of Mutton, and endive..	Rhenish Cream. / Orange Jelly. / A Savoy Cake.
Petit Pâtés of Veal and Ham. / A Fricassee of Chicken, and mushrooms.	Spinage, and croutons. / Ragout of Cock's Combs, and livers.
Loin of Veal.	*Six Pigeons.*

No. 87. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 55.

Beef Tremblanc, and Roots.—See page 13.

Neck of Mutton, roasted, (see page 124) and Endive.—See Appendix.

Loin of Veal.—See page 49.

Semels of Veal, and Piquant Sauce.—See page 92.

Lambs Feet, and Asparagus Peas.—See page 52.

Fricassee of Chicken, and Mushrooms.—See page 37.

Petit Pâtés.—See Appendix.

SECOND COURSE.

Easterlings.—See page 32.
Asparagus.—See page 7.
Eggs à la Trip.—See page 39.
Orange Jelly.—See page 66.
Ragout of Cocks' Combs, &c.—See page 174.
Savoy Cake.—See Appendix.
Rhenish Cream.—See page 50.
Spinage.—See page 45.
Pigeons.—See page 166.

March 28.

No. 88. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Italian Soup, removed with FISH. removed with a FILLET OF VEAL.		*Four Woodcocks.*	
Sweetbreads larded, and an eminee.	Lamb Cutlets, glazed, and sauce à la reine.	Carmel Basket of Pastry.	Jelly au Marbre.
eg of Lamb, and French beans.	Fillet of Pork, and rober sauce.	Cauliflower, and beshemell.	Asparagus.
. Ham braised, id brown sauce.	Turkey and Truffles.	Artichoke Bottoms, fried in batter.	Lobster au Gratin.
illet of Mutton, and a purée of potatoes.	Neck of Veal à la Beshemell.	Two Rabbits.	Four Pigeons.
Tenderones of eal, and truffles.	Three Breasts of Chickens, larded, and asparagus peas.	Escaloped Oysters.	Salsifie, fried in batter.
Mock Turtle, removed with FISH, removed with a CHINE OF MUTTON.		French Beans.	Mushrooms, with white sauce.
		Orange Souffle.	A Wax Basket of Prawns.
		A Capon.	

No. 88. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Fish.—See Appendix.
Fillet of Veal.—See page 138.

Lamb Cutlets glazed, and Sauce à la Reine.

Melt some glaze on a soutiespan, lay the cutlets, and set the soutiespan on the fire to simmer for a few minutes; then turn them, and leave them on a stove for about ten minutes; when done, put the cutlets round the dish, and the sauce in the middle.—For Sauce, see Appendix.

Sweetbreads larded, and an Emince.—See page 94.

Fillet of Pork (see page 13) and Rober Sauce.—See Appendix.

Leg of Lamb, roasted, (see page 37) and French Beans.——See page 9.

Turkey and Truffles.—See page 4.

Ham braised.—See page 14.

Neck of Veal à la Beshemell.—See page 14.

Fillet of Mutton (see page 22) and a Purée of Potatoes.—See Appendix.

Chine of Mutton.—See page 16.

Three Breasts of Chicken, larded, (see page 109) and Asparagus Peas.—See page 52.

Tenderones of Veal and Truffles.—See page 12.

Mock Turtle.—See page 22.

Fish.—See Appendix.

SECOND COURSE.

Woodcocks.—See page 24.
Pigeons.—See page 166.
Rabbits.—See page 10.
A Capon.—See page 149.
Jelly Marbre.—See page 73.
Carmel Basket of Pastry.—See Appendix.
Wax Basket.—See Appendix.
Asparagus.—See page 7.
Cauliflower.—See page 18.

Artichoke Bottoms, fried.—See page 61.
Salsifie fried in Batter.—See page 61.
Lobster au Gratin.—See page 50.
Escaloped Oysters.—See page 23.
Mushrooms.—See page 17.
French Beans.—See page 9.
Orange Souffle.—See page 99.

March 29.

No. 89. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
White Vermicelli Soup, removed with a LOIN OF VEAL.	*Six Snipes.*
Two Chickens, with cauliflower and beshemell. / Mutton Cutlets Riblette.	Salsifie, and brown sauce. / Ham and Eggs.
A Chine of Lamb, larded, and cucumbers. / A raised Pie, with a Neat's Tongue. / A Neck of Pork, roasted.	Raspberry Tourte. / Savoy Cake. / Apple Pie.
Beef Olives, and Spanish sauce. / Two Ducklings, boned, forced, and turnips.	Fondues, in cases. / Beet Root, with vinegar sauce.
A Chine of Mutton.	*A Hare.*

No. 89. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal.—See page 49.
Chine of Mutton.—See page 16.
Mutton Cutlets Riblette.—See page 130.

Chickens, with Cauliflower, &c. same as à la Reine.—See page 42.

Neck of Pork, roasted.—See page 20.

Chine of Lamb, larded, (see page 68) and Cucumbers.—See Appendix.

Two Ducklings braised, and Turnips.—See page 27.

Beef Olives, and Spanish Sauce.—See page 36.

Raised Pie, with a Neat's Tongue.

Raise a pie as nearly to the shape of a tongue as you can, lay some good force-meat (first made hot) at the bottom, cut a tongue that has been boiled in thin slices, and the root the same; lay a slice of tongue and a slice of the root round the pie, and put force-meat in the middle; cover over the tongue, &c. with sheets of bacon, cover the pie in, and ornament it; it will take an hour or better to bake; the oven should not be very quick: when done, cut the top off, pour the fat off, and put in some coulis; put a glass of Madeira in the coulis: dish it on a napkin.

SECOND COURSE.

Snipes.—See page 24.

Ham and Eggs.—See page 85.

Salsifie.—See page 44.

Apple Pie.—See page 81.

Savoy Cake.—See Appendix.

Raspberry Tourte.—See page 17.

Beet Root.—See page 125.

Fondues.—See page 17.

Hare.—See page 18.

March 30.

No. 90. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with FISH.	*Two Chickens: one larded.*
Ox Rumps, and cabbage. / Four Pigeons à la Crapaudine.	Anchovy Toast. / Maccaroni.
Chine of Mutton.	A Souffle of Rice and Apples. / Jelly. / Tartlets of Apricot.
Petit Pâtés of Oysters. / A Haricot of Mutton.	Asparagus. / A Dressed Crab.
Fillet of Veal.	*Two Rabbits.*

No. 90. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fish.—See Appendix.
Chine of Mutton.—See page 16.
Pigeons à la Crapaudine.—See page 98.
Ox Rumps and Cabbage.—See page 5.
Haricot of Mutton.—See page 21.
Petit Pâtés of Oysters.—See page 69.
Fillet of Veal.—See page 138.

SECOND COURSE.

Two Chickens: one larded.—See page 112.
Jelly.—See page 31.
Rabbits.—See page 10.
Maccaroni.—See page 9.
Anchovy Toast.—See page 78.
Tartlets.—See page 44.
Dressed Crab.—See page 78.
Asparagus.—See page 7.
A Souffle of Rice and Apples.—See page 106.

March 31.

No. 91. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Asparagus Soup, removed with a TURKEY AND CHESNUTS.	*A Capon.*
Capilotade of Rabbit. / Breast of Lamb, grilled, and ravigot sauce.	French Beans. / A Lobster.
Breast of Veal à l'Italienne.	A Chantillie Cake.
Pork Cutlets, and rober sauce. / Blanquet of Veal.	Rimalade of Smelts. / Spinage and Eggs.
A Sirloin of Beef.	*Six Pigeons.*

No. 91. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Turkey and Chesnuts.—See page 36.
Breast of Veal à l'Italienne.—See page 87.
A Breast of Lamb, grilled, (see page 77) and Ravigot Sauce.—See Appendix.
Capilotade of Rabbit, the same as Fowl.—See page 169.
Blanquet of Veal.—See page 73.
Pork Cutlets and Rober Sauce.—See page 137.
Sirloin of Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 149.
A Lobster.—See page 32.
French Beans.—See page 9.
Chantillie Cake.—See page 77.
Spinage and Eggs.—See page 45.
Rimalade of Smelts.—See page 215.
Pigeons.—See page 166.

April 1.

No. 92. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Flamond, removed with a LEG of LAMB, boiled, LOIN fried, and SPINAGE.		*Six Snipes.*	
Fricassee of Chicken, and a sweetbread, larded.	Small Mutton Pies.	Ham and Eggs.	Asparagus.
Neck of Pork.		Pancakes.	Jelly. Apple Tourte.
Calves Feet au Gratin, and Spanish sauce.	Souties of Veal, and mushrooms.	Brocoli.	Ragout of Combs, Liver, &c. &c.
Loin of Veal.		*A Hare.*	

No. 92. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Leg of Lamb boiled, Loin fried, &c.—See page 26.
Small Mutton Pies.—See page 20.
Fricassee of Chicken (see page 37) and Sweetbread larded.—See page 84.
Neck of Pork.—See page 20.
Souties of Veal, and Mushrooms.—See page 68.
Calves Feet au Gratin, and Spanish Sauce.—See page 213.
Loin of Veal.—See page 49.

SECOND COURSE.

Snipes.—See page 24.
Asparagus.—See page 7.
Ham and Eggs.—See page 85.
Jelly.—See page 31.

Apple Tourte.

Sheet a tartpan with puff paste, put marmalade of apple, and cross-bar it.

Pancakes.

Boil a quart of milk and cream mixed, put a little cinnamon, and the peel of a lemon in it; let it boil gently for an hour, then break six eggs into a bason, beat them up for five or six minutes, put about six table spoonsful of flour, and mix that very well with the eggs; then put in some fine moist, or sifted sugar, and then the milk and cream, first being strained, and put a glass of brandy; mix all well together, have a little clarified butter, or lard; make the pan hot, put a little butter in it, and give the pan a wipe out with a clean rubber; then put a little more butter; when the pan is hot, put in a large spoonful of the batter, turn it with your knife, have sifted sugar in a box of the same make as a dredging box, and dust the pancakes over as they are taken out of the pan.

N.B. They should be sent up a few at a time, as when they get cold they become tough: send up Seville oranges and lemons on a plate.

Mr. Bailley, brazier, High Holborn, makes a pan for pancakes on a new principle, and of no use but for this purpose, or for an omelet. It is of small expense, and very useful in all families.

Ragout of Cocks Combs.—See page 174.
Brocoli.—See page 18.
A Hare.—See page 18.

April 2.

No. 93. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with a FILLET of VEAL à la DAUBE.	*Two Ducklings.*
Scorch Collops. / Two Chickens à la Reine.	Brocoli. / Mushrooms.
Neck of Pork.	An Orange Tourte.
Small Ham, and greens. / Tenderones of Veal, and mushrooms.	Salsifie fried in batter. / Spinage and croutons.
Ribs of Beef.	*Six Snipes.*

No. 93. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Fillet of Veal à la Daube.—See page 20.
Neck of Pork.—See page 20.
Two Chickens à la Reine.—See page 42.
Scorch Collops.—See page 49.
Ham braised.—See page 14.
Tenderones of Veal (see page 12) and Mushrooms.—See page 165.
Roast Beef.—See page 7.

SECOND COURSE.

Ducklings.—See page 176.
Mushrooms.—See page 17.
Brocoli.—See page 18.
Orange Tourte.—See page 96.
Spinage.—See page 45.
Salsifie, fried in batter.—See page 61.
Snipes.—See page 24.

April 3.

No. 94. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Rice Soup, with Chicken, removed with a LEG of PORK à la BOISSEAU.	*Two Chickens: one larded.*
Petit Pâtés of Sweetbread. / Capilotade of Duckling.	Apricot Tartlets. / Asparagus.
A Neck of Veal, roasted.	Plovers' Eggs.
Haricot of Mutton. / Semels, and sauce poivrade.	French Beans. / Apple Fritters.
A Chine of Mutton.	*Shoulder of Lamb.*

No. 94. BILL OF FARE.

FIRST COURSE.

RICE Soup, with Chicken.—See page 136.
Leg of Pork à la Boisseau.—See page 47.
Capitolade of Duckling, the same as Fowl.—See page 169.
Petit Pâtés.—See Appendix.
Neck of Veal, roasted.—See page 37.
Chine of Mutton.—See page 16.
Semels (see page 92) and Sauce Poivrade.—See Appendix.
Haricot of Mutton.—See page 21.

SECOND COURSE.

Two Chickens.—See page 112.
Asparagus.—See page 7.
Apricot Tartlets.—See page 23.
French Beans.—See page 9.
Apple Fritters.—See page 88.
Shoulder of Lamb.—See page 164.

Plovers Eggs.

Boil them gently for ten minutes, put them in cold water, send them to table, either hot or cold, in a napkin; or, when cold, in a wax basket; or peel the shell off, and make them hot, and pour Italian sauce over them: garnish with croutons

April 4.

No. 95. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with a HAM, braised, and Greens.	*A Capon.*
Three larded Sweetbreads, and asparagus peas. / Mutton Cutlets, Riblette.	Asparagus. / New Potatoes, with beshemell.
Three Chickens à la Reine.	Jelly.
Beef Kidneys, with sauce ravigot. / Breast of Lamb, rolled, cutlets larded, and sorrel sauce.	Plovers Eggs. / Truffles.
Ribs of Beef.	*Six Pigeons.*

No. 95. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 55.

Ham braised.—See page 14.

Chickens à la Reine.—See page 42.

Mutton Cutlets Riblette.—See page 130.

Three Sweetbreads larded, and Asparagus Peas.—See page 171.

Breast of Lamb rolled, and Cutlets larded (see page 94) and Sorrel Sauce.—See Appendix.

Beef Kidneys.

Cut the kidneys in neat slices, (about the size of a semel of veal) put them in warm water to soak for two hours, change the water three or four times; then take the kidneys and put them on a clean cloth to dry the water and juice from them; put some clarified butter into a pan, and put the kidneys in, and fry them of a nice brown; season each side with pepper and salt, put them round the dish, and ravigot-sauce in the middle.

Roast Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 149.
Asparagus.—See page 7.
Truffles.—See page 6.
Jelly.—See page 31.

New Potatoes.

Clean them, by putting a little salt on a cloth, and rub them well, in order to get the skin off; wash them, and put them into a stewpan that will just hold them; fill the stewpan with water, and put a little salt in the water; boil them until nearly done, then strain the water from the potatoes, cover them up close, set them by the side of the fire, and the steam will finish them: when wanted, put them on the dish, and beshemell over them, or in a napkin.

Plovers Eggs hot, and Italian Sauce over them.—See page 230.

Pigeons.—See page 166.

April 5.

No. 96. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Pea Soup, removed with FISH.	*Two Ducklings.*
Minced Lamb, blade bone broiled. / Matelot of Tench.	Maccaroni. / Apple Pie.
Leg of Lamb, and Haricot Beans.	Asparagus.
Beef Steak Pie. / Tripe fried in batter, and parsley.	Damson Tourte. / Poached Eggs on toast.
Loin of Veal.	*Two Rabbits.*

No. 96. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Fish.—See Appendix.
An Eminee of Lamb, blade-bone broiled.—See page 185.
Matelot of Tench.—See page 76.
Leg of Lamb (see page 37) and Haricot Beans.—See Appendix.
Beef Steak Pie.—See page 60.
Loin of Veal.—See page 49.

Tripe fried in Batter.

Make the batter the same as directed in page 186. Cut the tripe in neat square pieces; have clean lard in a stewpan; when hot, put in the tripe, and fry it of a nice light brown; put it round the dish, and fried parsley in the middle.

SECOND COURSE.

Two Ducklings.—See page 176.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Damson Tourte.—See page 55.
Rabbits.—See page 10.
Poached Eggs on Toast.—See page 82. Cut the toast in round pieces with a paste cutter, and put the eggs on the toast.

April 6.

No. 97. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup and Bouillie, removed with FISH.	*A Guinea Fowl, larded.*
A Fowl à la Beshemell. / Beef Steaks à la Bourgeois.	Fondues, in cases. / Asparagus.
Fillet of Veal.	Cederata Cream. / Chantillie Basket. / Jelly.
Fillets of Mutton, and cucumber. / Casserol of Rice, with Rabbit.	French Beans. / Small Puddings, with wine sauce.
A Chine of Mutton.	*A Hare.*

No. 97. BILL OF FARE.

FIRST COURSE.

SOUP and Bouille.—See page 30.
Fish.—See Appendix.
Fillet of Veal.—See page 138.
Beef Steaks à la Bourgeois; plain broiled.—See page 122.
A Fowl à la Beshemell.—See page 112.
A Casserol of Rice and Rabbit.—See page 98.
Filiets of Mutton, and Cucumbers.—See page 48.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Chantillie Basket.—See page 61.
A Hare.—See page 18.
Asparagus.—See page 7.
Fondues.—See page 17.
Jelly.—See page 31.
Cederata Cream.—See page 33.
Small Puddings.—See Appendix.
French Beans.—See page 9.

April 7.

No. 98. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a		*Six Pigeons.*	
ıUNCH of LAMB, larded, and Chervil Sa ıce.			
Mutton and oe Pie, raised.	Cutlets of Veal and Ham, &c.	Lobster au Gratin.	Macearoni.
		Apricot Tourte.	Spanish Fritters.
ɔtphalia Ham, d spinage.	Fillet of Pork, and sauce rober.	Shoulder of Lamb.	Two Raboits.
k of Veal beshemell.	Turkey, and oyster sauce.	Rice Fritters.	Apple Pie.
t of Hare.	Volevent of Chicken, and sweetbread.	Sea Kail.	Artichoke Bottoms, with sauce.
Sirloin of Beef.		*A Guinea Fowl, larded.*	

No. 98. BILL OF FARE.

FIRST COURSE.

)CK Turtle.—See page 22.
unch of Lamb larded, and Chervil Sauce.—See page 54.
al and Ham Cutlets.—See page 189.
ıtton and Potatoe Pie.—See page 35.
Turkey boiled, and Oyster Sauce.—See page 52.
ɔtphalia Ham, braised.—See page 14.

A Volevent, with Chicken and Sweetbread.

ɛe a volevent to the size of the dish, put a fricassee of en, and a sweetbread cut in with it; the fricassee is from a cold chicken, either boiled or roast; if roast, he skin off.

A Fillet of Pork (see page 13) and Rober Sauce.—See Appendix.
Neck of Veal à la Beshemell.—See page 14.
A Civet of Hare.—See page 26.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Maccaroni.—See page 9.
Lobster au Gratin.—See page 50.
Spanish Fritters.—See page 89.
Apricot Tourte.—See page 17.
Rabbits.—See page 10.
Shoulder of Lamb.—See page 164.
Apple Pie.—See page 81.
Rice Fritters.—See page 77.
Sea Kail.—See page 50.
Artichoke Bottoms.—See page 44.
A Guinea Fowl.—See page 183.

April 8.

No. 99. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a FILLET OF VEAL.		*A Capon.*	
Scorch Collops.	Petit Pâtés of Oysters.	Anchovy Toast.	Spinage and Croutons.
Brisket of Beef, à la Tremblanc, with roots.		Pancakes.	
Risoles of Poultry.	Compote of Pigeons, with mushrooms.	Asparagus.	Broiled Mushrooms
Chine of Mutton.		*A Hare.*	

No. 99. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Fillet of Veal.—See page 138.
Beef Tremblanc, and Roots.—See page 13.
Risoles.—See page 47.
Scorch Collops.—See page 49.
Petit Pâtés of Oysters.—See page 69.
Compote of Pigeons.—See page 119.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Capon.—See page 149.
Pancakes.—See page 228.
A Hare.—See page 18.
Spinage and Croutons.—See page 45.
Anchovy Toast.—See page 78.
Asparagus.—See page 7.
Broiled Mushrooms.—See page 66.

April 9.

No. 100. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a TURKEY, roasted.	*Two Chickens: one larded.*
b's Head, &c. a Poivrade. / Pork Cutlets, and mashed potatoes.	An Omelet. / French Beans.
Neck of Mutton boiled, & Turnips.	Apple Pie.
uties of Veal, sauce hachis. / Fowl à la Beshemell.	Cauliflower. / New Potatoes.
Ribs of Beef.	*Two Rabbits.*

No. 100. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Neck of Mutton boiled.—See page 29.
Turkey roasted.—See page 101.
Roast Beef.—See page 7.
Lamb's Head.—See page 21.
Pork Cutlets, and mashed Potatoes.—See page 94.
A Souties of Veal.—See page 68.
A Fowl à la Beshemell.—See page 112.

SECOND COURSE.

Two Chickens: one larded.—See page 112.
Apple Pie.—See page 81.
Rabbits.—See page 10.
An Omelet.—See page 32.
French Beans.—See page 9.
Cauliflower.—See page 18.
New Potatoes.—See page 232.

April 10.

No. 101. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Flamond, removed with FISH.		*A Guinea Fowl, larded.*	
Poulet à la Duchesse.	Sweetbreads larded, and sorrel sauce.	Eggs à la Trip.	Sea Kail.
A Leg of Lamb, roasted.		Cheesecakes.	
Small Mutton Pies.	Tenderones of Veal, and truffles.	Spinage and croutons.	Oysters fried in batter.
Loin of Veal.		*Ribs of Lamb.*	

No. 101. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Fish.—See Appendix.
A Leg of Lamb, roasted.—See page 37.
Loin of Veal.—See page 49.
Poulet à la Duchesse.—See page 12.
Sweetbreads larded, (see page 84) and Sorrel Sauce.—See Appendix.
Tenderones of Veal, and Truffles.—See page 12.
Small Mutton Pies.—See page 20.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Sea Kail.—See page 50.
Eggs à la Trip.—See page 39.
Cheesecakes.—See page 32.
Spinage.—See page 45.
Oysters fried in batter.—See page 186.

Ribs of Lamb.

Cut off the scrag, and saw off the chine bones of the east and neck; saw the middle of the ribs, so as they will rt when carved; put skewers cross ways, and put the it under the skewers; baste it well; it will take about teen or twenty minutes; baste it with butter a few mi-utes before it is taken from the fire, and sprinkle salt and ur the last thing: put gravy in the dish, send mint sauce a boat.

April 11.

No. 102. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup, removed with a HAUNCH OF MUTTON.		*Two Ducklings.*	
Two Chickens à la reine.	Pigeon Pie.	Ragout Mellé.	Asparagus.
Ham braised, and sauce.		Jelly.	
Casserol of Rice, with Rabbit.	Shoulder of Lamb boned, forced, and sorrel sauce.	French Beans.	Mushrooms.
Chump of Veal.		*A Hare.*	

No. 102. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Mutton.—See page 209.
Pigeon Pie in a dish.—See page 130.
A Ham braised.—See page 14.
Chickens à la Reine.—See page 42.
Roast Beef.—See page 7.
A Casserol of Rice, and Rabbits.—See page 98. Only, use Rabbit instead of Giblets.
Shoulder of Lamb hashed and broiled.—See page 185.

SECOND COURSE.

Two Ducklings.—See page 176.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Mushrooms.—See page 17.
French Beans.—See page 9.
A Hare.—See page 18.

April 12.

No. 103. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with FISH, removed with a FILLET OF VEAL.		*A Green Goose.*	
Breast of Lamb and spinage.	Sturgeon, à la Broche.	A Savoy Cake.	A Wax Basket of Prawns.
‹ Capon, with a ragout & truffles.	Loin of Pork, roasted.	Brocoli, and brown sauce.	Asparagus.
raised Pie, with Pigeons.	A raised Pie, with maccaroni.	Tartlets of Orange.	Mushroom Fritters and cream.
Small Rump of Beef à la Daube, and cabbage.	Chine of Lamb larded, and chervil sauce.	Two Rabbits.	Wild Duck.
Fillets of Salmon, and capers.	Grenadines as Cutlets, with asparagus peas.	Rice Fritters.	Raspberry Peu d'Amours.
Mock Turtle, removed with a CHINE OF MUTTON.		French Beans à la Crème.	Sea Kail.
		Wax Basket, with Cray Fish.	A Chantillie Basket.
		Two Guinea Fowls: one larded.	

No. 103. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fish.—See Appendix.
A Fillet of Veal.—See page 138.
Sturgeon à la Broche.—See Appendix.
Breast of Lamb, and Spinage.—See page 197.
Loin of Pork, roasted.—See page 20.
A Capon, with a Ragout and Truffles.—See page 4.
A raised Maccaroni Pie.—See page 84.
A raised Pie, with Pigeons.—See page 68.
A Chine of Lamb, larded, and Chervil Sauce.—See page 68.
Rump of Beef à la Daube.—See page 36.
Fillets of Salmon, and Capers.—See page 43.

Grenadines, as Cutlets, and Asparagus Peas.

Cut out a fricandeau, and trim it ready for larding; then cut it into cutlets, lard them, and finish the same as grenadines; put them round the dish, and the asparagus peas in the middle: garnish either with croutons or paste.

Mock Turtle.—See page 22.
Fish.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

Green Goose.—See page 156.
Savoy Cake.—See Appendix.
Wax Basket.—See Appendix.
Asparagus.—See page 7.
Brocoli.—See page 18.
Sea Kail.—See page 50.
French Beans.—See page 9.

Mushroom Fritters.

Make batter the same way as for pancakes (see page 228), only make it thicker, otherwise it will not stick to the mould, (the mould is made by Mr. Buhle, of St. Martin's Lane); have some lard hot in a stewpan, have sweet oil in a tea-cup, or something of the same size, to dip the mould in; drain the oil from it, then dip it in the batter, and then immediately in the hot lard; take it out as soon as the fritter becomes brown; lay them on white kitchen paper to soak the lard from them; fill the hollow part with custard, made as directed in page 8; sift fine sugar over them, and hold a salamander over to glaze the fritters: dish them on a napkin.

Tartlets.—See page 44.

Peu d'Amours.

Peu d'amours are made of puff paste cut out in what shape s thought proper; put them on a baking sheet, brush them over with white of egg, sift a little fine sugar over them, and put them in the oven; when done, and cold, put any sweetmeat that is most convenient: dish them in the shape of a pyramid.

Wild Duck.—See page 16.

Rabbits.—See page 10.

Chantillie Basket.—See page 61.

Two Guinea Fowls.—See page 183.

April 13.

No. 104. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Turnip Soup, removed with a BRISKET of BEEF à la Tremblanc, and Roots.		*A Green Goose.*	
Pigeons à la Crapaudine.	Beef Steaks.	Spinage and Eggs.	A dressed Crab.
Leg of Lamb, roasted.		Apple Pie, with Custard.	
Civet of Hare.	Matelot of Tench.	Fondues in cases.	Sea Kail.
Loin of Veal.		*Two Rabbits.*	

No. 104. BILL OF FARE.

FIRST COURSE.

TURNIP Soup.—See page 143.
Beef Tremblanc.—See page 13.
Beef Steaks.—See page 122.
Leg of Lamb roasted.—See page 21.
Matelot of Tench.—See page 76.
Civet of Hare.—See page 26.
Loin of Veal roasted.—See page 49.

SECOND COURSE.

Green Goose.—See page 156.
Dressed Crab.—See page 78.
Spinage and Eggs.—See page 45.
Sea Kail.—See page 50.
Apple Pie, with Custard.—See page 129.
Fondues.—See page 17.
Rabbits.—See page 10.

April 14.

No. 105. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a TURKEY, CHESNUTS, AND SAUSAGES.		*Two Ducklings.*	
White Coliops.	Mutton Cutlets, Riblette.	Brocoli, and sauce.	Asparagus.
Fillets of Fowl larded, and mushrooms.	Fillets of Beef à l'Espagnole.	Jelly.	Apricot Tourte.
Loin of Veal la Beshemell.	Westphalia Ham braised, and sauce.	Sweetbreads roasted.	Four Pigeons.
Neck of Mutton larded, and carrot peas.	Fillets of Rabbit larded, and asparagus peas.	Raspberry Tourte.	Rhenish Cream.
Cutlets of Veal, and Ham.	Tenderones of Lamb à la Poulet.	French Beans.	Sea Kail.
Spring Soup, removed with a SIRLOIN OF BEEF.		*A Capon.*	

No. 105. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Turkey and Chesnuts.—See page 36.
Mutton Cutlets Riblette.—See page 130.
White Collops.—See page 15.
Fillet of Beef à l'Espagnole.—See page 29.
Fillets of Fowl.—See page 63.
Westphalia Ham braised.—See page 14.
Loin of Veal à la Beshemell.—See page 14.
Fillets of Rabbits, and Asparagus Peas.—See page 64.
Neck of Mutton larded, and Carrot Peas.—See page 27.
Tenderones of Lamb.—See page 26.
Cutlets of Veal and Ham.—See page 189.
Spring Soup.—See page 204.
Roast Beef.—See page 7.

SECOND COURSE.

Ducklings.—See page 176.
Asparagus.—See page 7.
Brocoli.—See page 18.
Sea Kail.—See page 50.
French Beans.—See page 9.
Apricot Tourte.—See page 17.
Jelly.—See page 31.

Sweetbreads roasted.

Put the sweetbreads into a stewpan with cold water; put them on the fire to boil for a few minutes; then take them up and put them on a lark-spit, brush them over with egg, and put plenty of bread crumbs on the sweetbreads; dip them in egg again and put more bread crumbs over them; then drop oiled butter on, and tie the sweetbreads on a spit: they will take about half an hour to roast: make a toast, and put as many pieces of toast as there are sweetbreads, and of the same size; put gravy and butter over the toast, and the sweetbreads on it.

Pigeons.—See page 166.
Raspberry Tourte, the same as Apricot Tourte.—See p. 17.
Rhenish Cream.—See page 50.
French Beans.—See page 9.
A Capon.—See page 149.

April 15.

No. 106. BILL OF FARE.

FIRST COURSE.

Giblet Soup,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES.

Lamb's Heart, weetbreads larded, and endive.	Fillet of Beef, larded, and Spanish sauce and onions.
Tenderones of Veal, and truffles.	Lambs' Feet, and asparagus peas.
Westphalia Ham raised, and sauce.	Fillet of Veal à la daube.
Souties of Fowl and truffles.	Souties of Hare, with a purée of do.
Petit Pates of weetbread, &c. &c.	Timbal of Chicken, and maccaroni.
Soup, moved with Fish, emoved with a line of Lamb, and ucumber sauce.	Soup Santé, removed with Fish, removed with a rump of beef à la Mantua.
artreuse of Roots and sausages.	Casserol of Rice and rabbits.
uties of Pheasant	Souties of Soles.
illet of Mutton, d French beans	Three Chickens à la Reine.
ive Lars forced, d an entrance de poulard.	Lamb Cutlets, glazed, and white Italian sauce.
Fricandeau, and sorrel.	Fillets of Fowl larded, and mushrooms.

White Soup,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

A Pea Fowl, larded.

Basket of Pastry.	A Wax Basket of Prawns.
French Beans à la Crême.	Asparagus.
Dressed Lobster.	Small Omelets.
Ragout Melié.	Mushrooms.
Cederata Cream.	Jelly au Marbre.
Two Ducklings.	Four Woodcocks.
Orange Souffle	Blanc Mange.
Mushrooms.	Ragout.
Small Omelets.	Dressed Crab
Asparagus.	French Beans à la Crême
A Wax Basket of Crayfish.	A Basket of Pastry.

A Goose.
Two Removes for top and bottom.
Two ditto for the Flanks.

Ratafie Pudding.
Fondue in a Case.
A Ginger Souffle.
A Genoa Toast.

No. 106. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Fish.—See Appendix.
Turkey, and Truffles.—See page 4.
Fillet of Beef larded, &c.—See page 29.
Lamb's Heart, Sweetbreads larded, (see page 64;) and Endive.—See Appendix.
Lambs' Feet, and Asparagus Peas.—See page 52.
Tenderones of Veal and Truffles.—See page 12.
Souties of Hare, with a Purée of ditto.—See page 52.
A Souties of Fowl, and Truffles.—See page 84.
Tunball of Chicken, and Maccaroni.—See page 59.
Petit Pâtés.—See Appendix.
Soup Santé.—See page 38.
Fish.—See Appendix.
Rump of Beef à la Mantua.—See page 60.
Chine of Lamb, and Cucumber Sauce.—See page 68.
Fillet of Veal à la Daube.—See page 20.
Westphalia Ham, braised.—See page 14.
A Casserol of Rice and Rabbit.—See page 98.

Chartreuse of Roots and Sausages, and a Ragout Mellé.

Boil about a dozen carrots, and put them in cold water; peel them and make them all of a thickness, then cut them into slices of about half an inch thick: get two pounds of sausages, and boil them on a very slow fire, prick them with a fork to hinder them from bursting; when the sausages are done and cold, cut them the same as the carrots, sheet a savoy cake mould (of the size of the dish that the chartreuse is to go on) with sheets of fat bacon, put carrots round the edge of the bottom of the mould, then sausages inside the carrots, and so on till the bottom is quite covered; then lay the sides, beginning at the bottom and come up to the top, not straight, but oblong; first a line of carrots, then a line of sausages, until the sides are covered; then brush the inside well with egg, to bind the carrot and sausages together, put a thin layer of forced meat at the bottom of the mould, and the same round the sides; put in the ragout, and cover it with paste, and egg it well; put the mould into a stewpan of hot water, let the water come half way up the mould, put the stewpan in the oven for an hour and a half: turn the

chartreuse out, and take the bacon from the top and sides; soak the fat that comes from the chartreuse (on the dish) with a clean cloth, put a little beshemell round the chartreuse: garnish the top with a few carrot roses, turnips, &c.

A Souties of Sole.—See page 49.

A Souties of Pheasant.—See page 54.

Chickens à la Reine.—See page 42.

A Fillet of Mutton, and French Beans.—See page 22.

Lamb Cutlets glazed, and Italian Sauce.—See page 222.

Calves' Ears forced (see page 55) and an Eminee.—See page 84.

Fillets of Fowl larded, and Mushrooms.—See page 63.

A Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.

White Soup.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Pea Fowl larded.—See page 150.

Woodcocks.—See page 24.

Ducklings.—See page 176.

Green Goose.—See page 156.

Basket of Pastry.—See page 23.

Wax Basket.—See Appendix.

Jelly Marbre.—See page 73.

Blanc Mange.—See page 65.

Cederata Cream.—See page 33.

Orange Souffle.—See page 99.

Asparagus.—See page 7.

French Beans.—See page 9.

Dressed Lobster.—See page 78.

Small Omelets.

Mix the omelet the same as page 32, fry them in about fourteen or sixteen parts; put them round the dish, and a little sauce tourney in the middle.

Mushrooms.—See page 17.

Ragout Mellé.—See page 9.

Ratifie Pudding.—See page 106.

Fondue in a case.—See page 17.

Ginger Souffle.—See page 105.

Genoa Toast.—See Appendix.

April 16.

No. 107. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a LEG OF PORK à la Boisseau.		*Pigeons.*	
Mutton Cutlets Riblette.	Blanquet of Turkey and Truffles.	Artichoke Bottoms.	Sea Kail.
Neck of Veal à la beshemell.		Apple Pie.	
Souties of Rabbit, and mushrooms.	Salmie of Woodcocks.	Salsifie, with white sauce.	Maccaroni.
Ribs of Beef.		*A Hare.*	

No. 107. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.

Leg of Pork à la Boisseau.—See page 47.

Mutton Cutlets Riblette.—See page 130.

Blanquet of Turkey and Truffles, the same as a Blanquet of Fowl.—See page 48.

Neck of Veal à la Beshemell.—See page 14.

Salmie of Woodcocks.—See page 87.

Souties of Rabbit and Mushrooms.

Cut the back and legs into collops, and follow the directions given for a souties of fowl, see page 84.

Ribs of Beef.—See page 23.

SECOND COURSE.

Pigeons.—See page 166.
Sea Kail.—See page 50.
Artichoke Bottoms.—See page 44.
Apple Pie.—See page 81.
Maccaroni.—See page 9.
Salsifie.—See page 44.
A Hare.—See page 18.

April 17.

No. 108. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Carrot Soup, removed with a LEG of LAMB, boiled, LOIN, fried, and Spinage.		*Guinea Fowl, larded.*	
Haricot of Mutton.	Fricassee of Chicken, breast larded.	Poached Eggs and Ham.	Spinage and Croutons.
A Turbot and fillets of Sole fried.	Matelot of Carp, &c. &c.	Jelly.	Damson Tourte.
		Orange Tourte.	Blanc Mange.
Sweetbreads larded and sorrel sauce.	Pigs' Feet broiled au Gratin, ears shredded, and rober sauce.	Brocoli, with brown sauce.	Ragout.
Loin of Veal.		*Two Rabbits.*	

No. 108. BILL OF FARE.

FIRST COURSE.

CARROT Soup.—See page 142.
Leg of Lamb boiled, &c.—See page 26.
Haricot of Mutton.—See page 21.
Fricassee of Chicken (see page 37) and Breast larded.—See page 109.
Turbot, and Fillets of Sole fried.—See Appendix.

Matelot of Carp.

Bone the carp, and observe the same rule as for tench: see page 76. Boil the bones with onions, sweet herbs, a pint of stock, and a pint of red wine, for two hours; then strain the liquor from the bones, and put it to the carp: let it simmer for half an hour, then put a bit of butter into a small stewpan; when melted, put as much flour as will thicken the sauce; then put the liquor that the carp has been stewed in, let it boil for a few minutes, keep stirring it all the time it is on the fire; season it with cayenne pepper, a little lemon or orange juice, anchovy essence, and a very little sugar: garnish with croutons.

N.B. If for meagre, use no stock.
Pigs' Feet and Ears.—See page 35.
Sweetbreads larded.—See page 94.
Loin of Veal.—See page 49.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Spinage.—See page 45.
Poached Eggs and Ham.—See page 85.
Damson Tourte.—See page 55.
Blanc Mange.—See page 65.
Orange Tourte.—See page 18.
Ragout Mellé.—See page 9.
Brocoli.—See page 18.
Jelly.—See page 31.
Rabbits.—See page 10.

April 18.

No. 109. BILL OF FARE.

FIRST TABLE.

For the Officers of the Inckford Hundred Volunteers, Marquis of Buckingham, Colonel.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a LOIN OF VEAL.		*A Green Goose.*	
Crockets.	Petit Pâtés.	Blanc Mange.	Jelly.
Chump of Veal daubed, braised, and French beans.	Ox Rumps, and roots.	Dutch Salad.	Plovers Eggs.
Matelot of Tench	Pike bak'd & lore'd.	French Beans.	Asparagus.
A Fricandeau, and sorrel sauce.	Neck of Mutton larded, & carrot peas	Gooseberry Pie.	Apple Pie.
Two Necks of Lamb à la Chevaux de Frize.	A Sucking Pig.	Ragout.	Mushrooms.
Ham braised, and sauce.	Three boiled Fowls, and oyster sauce.	Lobster.	Cray Fish.
Mock Turtle, removed with a raised French Pie.	Mock Turtle, removed with a raised pigeon pie.	Mushroom Fritters, with custard.	Rice Fritters, glazed.
Three boiled Fowls, and celery sauce.	A Rump of Beef à la Mantua.	Two Rabbits.	Two Chickens, one larded.
Turkey and Truffles.	Fillet of Veal à la beshemell.	Rice Fritters, glazed.	Mushroom Fritters, with custard.
A Hare, boned, filled, forced, and roasted, with a purré.	Shoulder of Lamb, forced and larded, and sorrel sauce.	Prawns.	Crab picked.
Four large Perch, plain boiled.	Matelot of Carp and eels.	Mushrooms broiled	Ragout Mellé.
Sheep's Rumps forced, & kidneys	Bout Saigneux, and sauce hachis.	Apple Pie.	Gooseberry Pie.
Small Mutton Pie.	Rissoles.	Asparagus.	French Beans.
Mock Turtle, removed with a SIRLOIN OF BEEF.		Plovers Eggs.	Dutch Salad.
		Orange Jelly.	Rhenish Cream.
		Pea Fowl.	

SECOND TABLE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a CHINE OF MUTTON.		*A Goose.*	
Pigeon Pie.	Lamb Cutlets, and cucumbers.	Brocoli.	Asparagus.
Neck of Pork roasted.	Three boiled Chickens, and celery sauce.	Blanc Mange.	Jelly.
Four Perch, plain boiled.	A Pike baked.	Ragout.	Mushrooms.
Round of Beef, and greens.	Loin of Veal.	Gooseberry Pie.	Apple Pie.
Stewed Carp and Eels.	Stewed Tench.	Rabbits.	Pigeons.
Leg of Lamb boiled, Loin fried, and spinage.	Ham and Greens.	Apple Pie.	Gooseberry Pie.
Semels with poivrade sauce.	Beef Steak Pie.	Mushrooms.	Ragout.
Mock Turtle, removed with RIBS OF BEEF.		Orange Jelly.	Cederata Cream.
		Asparagus.	French Beans.
		A Capon.	

Sixteen Tables for Sixty People each.

30 pieces of boiled beef, to consist of rounds, briskets, &c.
30 pieces of roast beef, 15 ribs, and 15 sirloins.
30 legs and shoulders of mutton.
60 dishes of vegetables.
60 plumb puddings.
30 meat pies.
60 salads.

One Table for One Hundred.

6 pieces of boiled beef, 6 pieces of roast beef, 6 joints of roast mutton, 6 meat pies, 24 dishes of vegetables, 12 plumb puddings, 24 salads.

N. B. All the meat was cold.

This Dinner was for 700 of the Inckford Hundred Volunteers, given by their Colonel, the Marquis of Buckingham; who, on the same Day, presented them with two Stands of Colours.

No. 109. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Loin of Veal.—See page 49.
Petit Pâtés.—See Appendix.
Crockets.—See page 49.
Ox Rumps (see page 5) and Haricot Roots.—See Appendix.
Chump of Veal braised (see page 68) and French Beans.—See page 9.
Matelot of Tench.—See page 76.

A Pike baked.

Turn the pike round, fasten it with a skewer, make some common stuffing the same as for a fillet of veal, put it in the belly and sew it up with packthread; then egg it over with a brush and put bread crumbs over it; then drop oiled butter over it with a paste-brush, slice a few onions, and put them in the dish the pike is to be baked in: put a faggot of sweet herbs, and a few bay leaves, a little marjorum, and a sprig of basil, a pint of stock, and half a pint of sherry; put it in the oven so as to have it done half an hour before it is wanted; strain the liquor from the pike, and skim the fat from it; put about an ounce of butter into a stewpan, and set it on the fire to melt; when melted, put as much flour as will dry it up, stir it over the fire with a wooden spoon, then put in the liquor the pike was done in; set it on the fire, keep stirring it until it boils; let it boil for a few minutes, (put in a little essence of anchovy), then strain it through a tammy; put it into a stewpan to keep hot until wanted; squeeze half a lemon in it before it is sent to table; put the pike on the dish, a little of the sauce round it, and the rest in a boat; remember to take the packthread out, and likewise the skewer: put some picked parsley in the middle of the pike to give it a neat look.

Neck of Mutton larded, and Carrot Peas.—See page 27.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Sucking Pig.—See page 59.
Two Necks of Lamb à la Chevaux de Frize.—See page 48.
Boiled Fowls (see page 13) and Oyster Sauce.—See page 22.

Ham braised.—See page 14.
Raised Pigeon Pie.—See page 68.
Raised Pie à la François.—See page 38.
Rump of Beef à la Mantua.—See page 60.
Fillet of Veal à la Beshemell.—See page 84.
Turkey and Truffles.—See page 4.
Shoulder of Lamb foreed and larded.—See page 27.
Matelot of Eels.—See page 30.

Four large Perch plain boiled.

Put them on in eold water; when the water eomes to a boil, put in a little cold water, and set them by the side of the fire for a few minutes, put a handful of salt in the water: send anchovy sauce in a boat.

Bout Saigneux and Sauce Hachis.—See page 196.
Sheeps' Rumps and Kidneys.—See page 37.
Risoles.—See page 47.
Small Mutton Pies.—See page 20.
Roast Beef.—See page 7.

SECOND COURSE.

Green Goose.—See page 156.
Jelly.—See page 31.
Blane Mange.—See page 65.
Rhenish Cream.—See page 50.
Orange Jelly.—See page 66.
Riee Fritters.—See page 77.
Mushroom Fritters.—See page 243.
Apple Pie.—See page 81.
Gooseberry Pie.—See page 159.
Plovers' Eggs.—See page 230.

Dutch Salad.

Take the fish out of four lobsters as whole as possible; cut up four cos lettnces, (use none of the green leaves) mix the sauce in the following manner: bruise the yelks of four eggs that are boiled hard, soften them with water, a table spoonful will be suffieient; when the eggs are very fine, put a small table spoonful of mustard, mix it well with the eggs; then about a quarter of a pint of salad oil, mix that, so that it is not perceived in the mixture; then put a little vinegar, and a spoonful of tarragon vinegar, a spoonful of the essence of anchovy, and a little pepper and salt; cut the lobster in

n thin slices, and mix it with the salad; put it on the dishes, nd put the sauce over the salads: garnish with beet root, ard eggs, and Spanish onions, &c. It should be dished up n a pyramidical form.

Crayfish and Prawns.

Dish them neat and high: garnish with parsley.
Broiled Mushrooms.—See page 66.
Two Chickens roast.—See page 112.
Two Rabbits.—See page 10.
French Beans.—See page 9.
Pea Fowl.—See page 150.

irst Course to the SECOND TABLE *of No.* 109. *Bill of Fare.*

MOCK Turtle.—See page 22.
Chine of Mutton.—See page 16.
Roast Beef.—See page 7.
Lamb Cutlets (see page 91) and Cucumber Sauce.—See ppendix.
Pigeon Pie in a Dish.—See page 130.
Two boiled Chickens, and Celery Sauce.—See page 13.
Neck of Pork roasted.—See page 20.
A Pike baked.—See page 255.
Perch plain boiled.—See page 256.
Loin of Veal.—See page 49.
Stewed Carp.—See page 252.

Round of Beef, and Greens.

Skewer a round of beef very tight, and put a fillet round put it in to boil for four hours, or longer, (but that deds on the size); it should be rather over than under done, , if it is under done, it does not eat so well when cold: the f should be ten days or a fortnight in salt.
Stewed Tench.—See page 76.

Ham and Greens.

Boil the ham three hours in the copper with the beef, skin l glaze it.
Leg of Lamb boiled, Loin fried, &c.—See page 26.
Scmels of Veal, and Poivrade Sauce.—See page 92.

Beef Steak Pie in a Dish.

Cut the beef steaks from the rump, rather thinner and smaller than for broiling; mix pepper and salt, chopped parsley, thyme, and shalot; lay the beef steaks in the dish, first put a little of the seasoning on the bottom of the dish, then put in as much steak as will cover the bottom of the dish, sprinkle some of the seasoning over the steaks, and put a little stock; then put another layer of steaks, season them, and put a little stock, and so on until all the beef steaks are in the dish; put puff paste round the edge of the dish, have a dish the same size of the one as the beef steaks are in, and cut the top out by it; brush it over with egg, put it in a quick oven; as soon as the paste begins to colour, cover it over with a few sheets of paper; an hour will bake it: put a little more gravy in it when it is taken out of the oven, if wanted.

Second Course to the SECOND TABLE *of No.* 109. *Bill of Fare.*

GOOSE.—See page 156.
Pigeons.—See page 166.
Rabbits.—See page 10.
A Capon.—See page 149.
Asparagus.—See page 7.
Brocoli.—See page 18.
French Beans.—See page 9.
Asparagus.—See page 7.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Orange Jelly.—See page 66.
Cederata Cream.—See page 33.
Mushrooms.—See page 17.
Ragout.—See page 9.
Apple Pie.—See page 81.
Gooseberry Pie.—See page 159.

April 19.

No. 110. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Potage à la Flamond, removed with FISH.		*A Poulard, with Eggs.*	
Matelot of Eel.	Shoulder of Lamb minced and broiled.	Pancakes.	Escaloped Oysters.
Neck of Veal.		Asparagus.	
Fricassee of Chicken.	Stewed Tench.	Anchovy Toasts.	Damson Tourte.
A Chine of Mutton.		*Four Pigeons.*	

No. 110. BILL OF FARE.

FIRST COURSE.

POTAGE à la Flamond.—See page 12.
Fish.—See Appendix.
Shoulder of Lamb minced and broiled.—See page 185.
Matelot of Eel.—See page 30.
Neck of Veal, roasted.—See page 129.
Stewed Tench.—See page 76.
Fricassee of Chicken.—See page 37.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Poulard with Eggs.—See page 212.
Asparagus.—See page 7.
Pancakes.—See page 228.
Escaloped Oysters.—See page 23.
Anchovy Toast.—See page 78.
Damson Tourte.—See page 55.
Pigeons.—See page 166.

April 20.

No. 111. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with FISH.	*Two Ducklings.*
Petit Pâtés of Sweetbreads. / Beef Steaks, with Oysters.	Lobster. / French Beans.
Neck of Pork.	Apple Pie.
Fricassee of Rabbit and onions. / Calves Feet au Gratin, with Spanish sauce.	Brocoli and brown sauce. / Fondues in cases.
Loin of Veal.	*A Guinea Fowl.*

No. 111. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fish.—See Appendix.
Beef Steaks.—See page 122.
Petit Pâtés.—See Appendix.
Neek of Pork.—See page 20.
Loin of Veal.—See page 49.
Calves Feet au Gratin, and Spanish Sauee.—See page 213.
Fricassee of Rabbits and Onions.—See page 69.

SECOND COURSE.

Ducklings.—See page 176.
Lobster.—See page 32.
French Beans.—See page 9.
Apple Pie.—See page 81.
Fondues.—See page 17.
Brocoli.—See page 18.
A Guinea Fowl.—See page 183.

April 21.

No. 112. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a FILLET OF VEAL.		*A Capon.*	
Pigeon Pie.	Mutton Cutlets and cucumber.	Brocoli, with brown sauce.	Mushrooms broiled.
Neck of Mutton boiled, and turnips.	Two Chickens à la Reine.	Small Pastry.	Rhenish Cream.
		Four Pigeons.	Sweetbread roasted
Tongue and greens.	A Leg of Lamb roasted.		
		Orange Jelly	Apple Tourte.
A Capilotade of Ducklings.	Petit Pâtés of Oysters.	Ragout Mêlé	Asparagus.
Sirloin of Beef.		*A Green Goose.*	

No. 112. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Pigeon Pie in a Dish.—See page 130
Mutton Cutlets, and Cucumber.—See
Chickens à la Reine.—See page 42.
Neck of Mutton boiled, and Turnips.—
Leg of Lamb, roasted.—See page 21.
Tongue and Greens.—See page 55.
Petit Pâtés of Oysters.—See page 69.
Capilotade of Ducklings.—See page
Roast Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 149.
Mushrooms broiled.—See page 66.
Brocoli.—See page 18.
Rhenish Cream.—See page 50.
Small Pastry.—See page 23.
Pigeons roasted.—See page 166.
Sweetbread roasted.—See page 246.
Apple Tourte.—See page 228.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Green Goose.—See page 156.

April 22.

No. 113. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Mutton and Broth, with Roots, removed with a TURKEY ROASTED.	*A Fowl.*
Calves Liver and Bacon, fried. / Breast of Lamb grilled, and piquant sauce.	Spinage and croutons. / Artichoke Bottoms fried in batter.
A Loin of Pork.	Gooseberry Pie.
Haricot of Beef. / Minced and broiled Fowl.	Maccaroni. / Celery stewed.
Loin of Veal.	*Shoulder of Lamb.*

No. 113. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth, with Roots.—See page 119.
Turkey roasted.—See page 101.
Breast of Lamb grilled (see page 41) and Piquant Sauce. See Appendix.
Calves Liver and Bacon.—See page 127.
Loin of Pork.—See page 20.
Minced and broiled Fowl.—See page 123.
Haricot of Beef,—See page 144.
Loin of Veal.—See page 49.

SECOND COURSE.

A Roast Fowl.—See page 112.
Artichoke Bottoms, fried.—See page 50.
Spinage and Croutons.—See page 45.
Gooseberry Pie.—See page 159.
Stewed Celery.—See page 141.
Maccaroni.—See page 9.
Shoulder of Lamb.—See page 164.

April 23.

No. 114. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Italian Soup, removed with a		*Two Ducklings.*	
EG OF LAMB boiled, LOIN fried, and Spinage.			
t Kidney, with halot sauce.	A Raised Pie, with mutton & potatoes.	Escaloped Oysters.	Salsifie, with brown sauce.
ef Cheek, with capers.	A Pike baked.	Apple Pie.	Custards in cups.
amb's Head, &c &c.	Neck of Veal à la Beshemell.	Two Chickens.	Two Rabbits.
Fowl à la Beshemell.	Pork Cutlets, with mashed potatoes.	Coffee Cream	Orange Tourte.
		French Beans.	Lobster dressed.
Ribs of Beef.		*Six Pigeons.*	

No. 114. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Leg of Lamb boiled, Loin fried, &c.—See page 26.
Raised Pie, with Mutton and Potatoes.—See page 35.
Beef Kidney (see page 231), and Shalot Sauce.—See Appendix.
Pike baked.—See page 255.
Beef Cheek (see page 29) with capers; put some capers into coulis.
Neck of Veal à la Beshemell.—See page 14.
Lambs Head, &c.—See page 21.
Pork Cutlets and mashed Potatoes.—See page 94.
A Fowl à la Beshemell.—See page 112.
Ribs of Beef.—See page 23.

SECOND COURSE.

Ducklings.—See page 176.
Salsifie.—See page 61.
Escaloped Oysters.—See page 23.
Custards in Cups.—See page 8.
Apple Pie.—See page 81.
Rabbits.—See page 10.
Two Chickens.—See page 112.
Orange Tourte.—See page 96.
Coffee Cream.—See page 39.
Lobster.—See page 78.
Pigeons.—See page 166.
French Beans.—See page 9.

April 24.

No. 115. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with BRISKET of BEEF à la Tremblanc, and Roots.	*A Capon.*
Tenderones of Veal and truffles. / Compote of Pigeon with mushrooms.	Apricot Tartlets. / Asparagus.
Leg of Pork boiled, and greens.	Maccaroni.
Curric of Rabbit, with rice. / Lamb Cutlets, and cucumbers.	Brocoli, with sauce. / Rice Fritters, glazed.
Chine of Mutton.	*A Hare.*

No. 115. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Beef Tremblanc.—See page 13.
Leg of Pork boiled.—See page 112.
Compote of Pigeon.—See page 119.
Tenderones of Veal.—See page 12.
Chine of Mutton.—See page 16.
Lamb Cutlets, and Cucumber.—See page 91.
Currie of Rabbit and Rice.—See page 16.

SECOND COURSE.

A Capon.—See page 149.
Asparagus.—See page
Tartlets.—See page
Maccaroni.—See page
Rice Fritters.—See page
Brocoli.—See page
Hare.—See page

April 25.

No. 116. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Vermicelli, removed with a LOIN OF VEAL.	*A Guinea Fowl, larded.*
Blanquet of Fowl. / A Civet of Hare.	Anchovy Toast. / Asparagus.
Neck of Mutton and haricot beans.	Jelly.
Poulet à la Duchesse. / Veal Olives.	Brocoli. / Fondues in cases.
Chump of Beef.	*Ribs of Lamb.*

No. 116. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal.—See page 49.
Roast Beef.—See page 7.
Civet of Hare.—See page 26.
Blanquet of Fowl.—See page 48.
Poulet à la Duchesse.—See page 12.
Veal Olives.—See page 3.

Neck of Mutton and Haricot Beans.

Roast the mutton the same way as a fillet; (see page 22). For the Beans.—See Appendix.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Anchovy Toast.—See page 78.
Asparagus.—See page 7.
Jelly.—See page 31.
Fondues.—See page 17.
Brocoli.—See page 18.
Ribs of Lamb.—See page 239.

April 26.

No. 117. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with FISH.	*Pigeons.*
Semels and piquant sauce. / Chickens, and tarragon sauce.	Small Pastry. / Mushrooms broiled.
Tongue and Greens.	Oysters, fried in batter.
Ox Rumps and cabbage, in Spanish sauce. / A Souties of Sole à la Reine.	Brocoli, and brown sauce. / Rice Fritters.
A Chine of Mutton.	*Two Rabbits.*

No. 117. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fish.—See Appendix.
Two Chickens, and Tarragon Sauce.—See page 14.
Semels and Piquant Sauce.—See page 92.
Tongue and Greens.—See page 55.
A Souties of Sole à la Reine.—See page 49.
Ox Rumps and Cabbage.—See page 5.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Mushrooms broiled.—See page 66.
Tartlets.—See page 44.
Cheesecakes.—See page 32.
Rabbits.—See page 10.
Oysters fried in Batter.—See page 186.
Brocoli.—See page 18.
Rice Fritters.—See page 77.

April 27.

No. 118. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with FISH.	*A Capon.*
Small Mutton Pies. / Beef Steaks and oysters.	Cranberry Tourte. / Spinage and Eg
Haunch of Lamb larded, and chervil sauce.	Fondues, in cases.
A Roulard of Mutton, and sauce hachis. / A Casserole of Rice, with giblets.	Lobster. / Apricot Tourte
Loin of Veal.	*Two Ducklings.*

No. 118. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Fish.—See Appendix.
Beef Steaks.—See page 122.
Small Mutton Pies.—See page 20.
Haunch of Lamb larded, and Chervil Sauce.—See page 5
A Casserol, with Giblets and Rice.—See page 98.
A Roulard of Mutton (see page 15) and Sauce Hachis.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

A Capon.—See page 149.
Spinage and Poached Eggs.—See page 45.

Cranberry Tourte.

The cranberries are had either at the green grocer's or man's. Follow the same directions as for a currant tourte. See page 56.

Fondues.—See page 17.

Apricot Tourte.—See page 17.

Lobster.—See page 32.

Ducklings.—See page 176.

April 28.

No. 119. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Sauté, removed with a TURKEY ROASTED.		*A Green Goose.*	
bits fricasseed, and onions.	Fricandeau and sorrel.	Ragout Mellé.	Asparagus.
ck of Mutton, and endive.	Two Chickens boiled, and celery sauce.	A Damson Tourte.	Jelly.
		Four Sweetbreads.	Four Pigeons.
mall Ham, and greens.	Calt's Head, hashed and grilled.		
		Savoy Cake.	Apple Pie.
ree Breasts of ls larded, and an emince.	Tenderones of Lamb, and asparagus peas.	Brocoli.	Maccaroni.
A Sirloin of Beef.		*Two Rabbits.*	

No. 119. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 28.

Turkey roasted.—See page 101.

Fricandeau (see page 28) and Sorrel.—See Appendix.

Fricassee of Rabbit and Onions.—See page 69.

Two Chickens, and Celery Sauce.—See page 13.

Neck of Mutton roasted (see page 124) and Endive.—See Appendix.

Calf's Head hashed.—See page 3.

Ham braised.—See page 14.

Tenderones of Lamb (see page 26), and Asparagus Peas.—See page 52.

Three Breasts of Fowls larded, and an Emince.—See page 109.

Roast Beef.—See page 7.

SECOND COURSE.

A Green Goose.—See page 156.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Damson Tourte.—See page 55.
Pigeons.—See page 166.
Sweetbreads roasted.—See page 246.
Apple Pie.—See page 81.
Savoy Cake.—See Appendix.
Maccaroni.—See page 9.
Brocoli.—See page 18.
Rabbits.—See page 10.

April 29.

No. 120. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup and Bouillie, removed with a FILLET OF VEAL.	*Guinea Fowl.*
A Beef Steak and Lark Pudding. / Fillets of Mutton, and cucumber.	Brocoli, with Parmasan Cheese. / Sea Kail, and Toast.
A Neck of Pork, roasted.	Chantillie Basket.
Cutlets of Sweetbread, and sauce piquant. / Timball of Maccaroni, and Chicken.	Spinage and croutons. / Ham and Eggs.
A Chine of Mutton.	*Ribs of Lamb.*

No. 120. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Fillet of Veal.—See page 138.
Fillets of Mutton and Cucumber.—See page 48.

Beef Steak and Lark Pudding.

Sheet the mould with short paste, (first butter and flour the lid as well as the mould), put in a layer of larks first, the bottom of the mould will be the upper when turned t,) and then beef steaks; season with pepper and salt, en put a layer of larks, and then steaks, until the mould is l; put in about two ounces of glaze; cover the pudding er with paste, shut the cover over it, and put it in to boil; will take two hours to boil; turn it out on the dish, and a round piece out of the top, and put a little good stock.
Neck of Pork roasted.—See page 20.
Timball of Maccaroni.—See page 59.
Cutlets of Sweetbread (see page 152) and Sauce Piquant.—e Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Sea Kail.—See page 50.
Brocoli à la Flamond.—See page 99.
Chantillie Basket.—See page 61.
Ham and Eggs.—See page 85.
Spinage.—See page 45.
Ribs of Lamb.—See page 239.

April 30.

No. 121. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
A Puree of Turnips, removed with a HAUNCH of LAMB, larded, and Chervil Sauce.		*Two Chickens.*	
Scorch Collops, with truffles and morels.	An Emince of Turkey, and broiled Legs, &c. &c.	Apple Pie.	Asparagus.
Neck of Veal, roasted.		Jelly.	
Pigs Feet au Gratin, ears shreded, and sauce rober.	Mutton Cutlets, Riblette.	New Potatoes.	Rice Fritters.
Ribs of Beef.		*Two Rabbits.*	

No. 121. BILL OF FARE.

FIRST COURSE.

TURNIP Soup.—See page 143.
Hauneh of Lamb larded, &c.—See page 53.
Seorch Collops.—See page 49.
An Emince of Turkey, broiled Legs, &c.—See page 123.
Mutton Cutlets.—See page 130.
Pigs Feet and Ears.—See page 35.
Ribs of Beef.—See page 23.

SECOND COURSE.

Two Chickens.—See page 134.
Asparagus.—See page 7.
Apple Pie.—See page 81.
Jelly.—See page 31.
Rice Fritters.—See page 77.
New Potatoes.—See page 232.
Rabbits.—See page 10.

May 1.

No. 122. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a SUCKING PIG.	*Six Pigeons.*
Sweetbreads ded, and sorrel sauce. / Two Chickens à la Reine.	Brocoli. / Damson Tourte.
Brisket of Beef à la Tremblanc, and roots.	Asparagus.
ig's Face and greens. / Breast of Lamb, grilled, and poivrade sauce.	Orange Tourte. / Spinage, and croutons.
Loin of Veal.	*Two Ducklings.*

No. 122. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Sucking Pig.—See page 59.
Beef Tremblanc, and Roots.—See page 13.
Two Chickens à la Reine.—See page 42.
Sweetbreads larded (see page 84) and Sorrel Sauce.—See pendix.
Breast of Lamb grilled (see page 41) and Poivrade Sauce. See Appendix.
Loin of Veal.—See page 49.

Pig's Face and Greens.

By pig's face is meant the half of a bacon hog's head ted and dried as bacon; it should be well soaked in

warm water all the day before it is wanted; it should be boiled until all the bones slip out; skin and glaze it, put the greens round the dish, and the pig's face in the middle: if glaze is not convenient, brown it with a few raspins.

SECOND COURSE.

Pigeons.—See page 166.
Damson Tourte.—See page 155.
Brocoli.—See page 18.
Asparagus.—See page 7.
Spinage and Croutons.—See page 45.
Orange Tourte.—See page 96.
Ducklings.—See page 176.

May 2.

No. 123. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with a FILLET of VEAL à la BESHEMELL.	*Poulard, with Eggs.*
Capilotade of Duckling. / Pork Cutlets, with mashed potatoes.	Sea Kail. / Apple Pie.
Leg of Lamb, roasted.	Fondues in cases.
Fricassee of Rabbits, with mushrooms. / Compote of Pigeons.	Mushroom Fritters, with custard. / Asparagus.
Chump of Beef.	*Green Goose.*

No. 123. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Fillet of Veal à la Beshemell.—See page 84.
Pork Cutlets, and mashed Potatoes.—See page 94.
Capilotade of Duckling.—See page 169.
Leg of Lamb roasted.—See page 37.

Fricassee of Rabbit, with Mushrooms.

Cut the rabbit up, and put it on to blanch in cold water; when it comes to a boil, take it from the fire, and wash it in several waters; take the second skin off, and trim any ragged pieces from the rabbit; put about two ounces of butter into a stewpan, a slice of ham, and pottle of mushrooms; squeeze a lemon in, and put paper over it; set it on a slow stove to do gently for half an hour; then skim the butter from the liquor, and put it into a stewpan; set it over the fire, put in about a table spoonful of flour, keep stirring it over the fire for a few minutes, then put in the liquor from the rabbits and mushrooms, a little stock, and a little cream; let it boil for a few minutes, keep stirring it all the while, strain it through a tammy, and put it to the rabbit and mushrooms; put a dust of sugar and a little pepper and salt; dish the rabbit first, and the mushrooms over it: garnish with croutons of bread or paste.

Compote of Pigeons.—See page 119.
Roast Beef.—See page 7.

SECOND COURSE.

A Poulard, with Eggs.—See page 212.
Apple Pie.—See page 81.
Sea Kail.—See page 50.
Fondues.—See page 17.
Asparagus.—See page 7.
Mushroom Fritters.—See page 243.
Green Goose.—See page 156.

May 3.

No. 124. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup. removed with FISH.	*Two Ducklings.*
A Fowl à la Beshemell. / Ox Rumps and cabbage, and Spanish sauce.	Maccaroni. / A Chantillie Basket.
Loin of Veal.	Asparagus.
A Roulard of Mutton, with French Beans. / An Eel Pâté.	A Ratifie Pudding, and wine sauce. / Ragout Mellé.
A Chine of Mutton.	*A Leveret.*

No. 124. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Fish.—See Appendix.
Loin of Veal.—See page 49.
A Fowl à la Beshemell.—See page 112.
Ox Rumps and Cabbage—See page 5.
An Eel Pâté.—See page 101.
A Roulard of Mutton, and French Beans.—See page 29.
Put Coulis to the French Beans.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducklings.—See page 176.
Chantillie Basket.—See page 61.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Ratifie Pudding, &c.—See page 106.
Ragout Mellé.—See page 9.
A Leveret, same as a Hare.—See page 18.

May 4.

No. 125. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Pea Soup, removed with a LEG of PORK, roasted.	*Two Chickens.*
A Civet of Leveret. / Petit Pâtés of Chicken.	Brocoli, and brown sauce. / Apple Pie.
A Matelot of Carp, Eel, &c.	Maccaroni.
...mb's Head, &c. / A Haricot of Mutton.	Custards, in Cups. / Asparagus.
Fillet of Veal.	*Shoulder of Lamb.*

No. 125. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Leg of Pork, roasted.—See page 179.
Petit Pâtés of Chicken.—See Appendix.
A Civet of Leveret.—See page 26.

Matelot of Carp and Eel.

Bone the carp, and put the bones into a stewpan, with four hole onions, a faggot of thyme, parsley, basil, knotted nd sweet marjorum, a pint of stock, a pint of port wine, nd six or eight anchovies unwashed; set it on the fire to oil for an hour, then strain it off, and put it to the carp, nd about three dozen of button onions; set the stewpan on ne fire to simmer gently for an hour, then take it off, put bout two ounces of butter into a stewpan, set it on the fire o melt, put as much flour as will dry up the butter, then dd the stock the carp was stewed in; set it on the fire and eep stirring it that it should not stick to the bottom; put bout half a pint of port wine; when boiled three or four inutes, rub it through a tammy and put it to the carp, and bout a pint of oysters (first being blanched and bearded) nd the liquor; give the carp one boil up, squeeze a lemon ist before dishing, add a little essence of anchovy, if

wanted; put the carp on the dish, and the sauce over it; garnish with croutons. For the Eel, see page 30; add half a pottle of mushrooms.

Haricot of Mutton.—See page 21.
Lamb's Head, &c.—See page 21.
Fillet of Veal.—See page 138.

SECOND COURSE.

Two Chickens.—See page 112.
Apple Pie.—See page 81.
Brocoli.—See page 18.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Custards, in cups.—See page 8.
Shoulder of Lamb.—See page 164.

May 5.

No. 126. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a SUCKING PIG.		*A Green Goose.*	
Two Sweetbreads larded, and an emince.	Two Breasts of Fowl larded, Legs forced, glazed, and asparagus peas.	French Beans.	Asparagus.
A Leg of Lamb boiled, and spinage.	A Loin of Veal.	Chantillie Basket.	Jelly.
A Raised Pie, with Pigeons.	A Raised Pie, with Beef Steaks.	Two Rabbits.	Four Pigeons.
A Ham braised, and greens.	Three Chickens boiled, and tarragon sauce.	Blanc Mange.	Savoy Cake.
Mutton Cutlets larded, and mushrooms.	Breast of Lamb, rolled, cutlets larded, and sorrel sauce.	Cauliflower.	Mushrooms.
Spring Soup, removed with a SIRLOIN OF BEEF.		*A Capon.*	

No. 126. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
A Sucking Pig.—See page 59.

'wo Breasts of Fowl, larded, Legs forced, and Asparagus Peas.

Cut the legs of the fowl, bone them, and stuff them with orced-meat; lard them and the breast; put the bones, with ny giblets or trimmings, into a stewpan; put sheets of acon over the bones, &c. with one pint of second stock, wo or three onions, a faggot, a few bay leaves, and one or wo blades of mace; put all this under the bacon; lay the arded fowl on the bacon, and cover it over with bacon and aper; set the stewpan on a slow fire to simmer for two ours; when done, finish as other lardings are: put the auce on the dish, and the lardings on the sauce. Garnish ith paste or croutons.

Sweetbreads larded, and an Emince.—See page 94.
Legs of Lamb, boiled, and Spinage.—See page 136.
Loin of Veal.—See page 49.
A raised Pie, with Beef Steaks.—See page 60.
A raised Pie, with Pigeons.—See page 68.
Three Chickens, and Tarragon.—See page 14.
Ham braised.—See page 14.
Breast of Lamb, rolled, and Cutlets, larded, with Sorrel auce.—See page 94.

Mutton Cutlets, larded, and Mushrooms.

Cut eight cutlets from the fat end of a neck of mutton, a loin; cut them thicker than for broiling; trim them ery neat, and scrape the bone clean; cut it short, so as to e an inch from the meat; lard them thick and strong, and nish them the same as lamb or veal cutlets: put the ushrooms on the dish, and the cutlets round. Garnish ither with paste or croutons.

Spring Soup.—See page 204.
Sirloin of Beef.—See page 7.

SECOND COURSE.

Green Goose.—See page 156.
Asparagus.—See page 7.
French Beans.—See page 9.
Jelly.—See page 31.
Chantillie Basket.—See page 61.
Pigeons.—See page 166.
Rabbits.—See page 10.
Savoy Cake.—See Appendix.
Blanc Mange.—See page 65.
Mushrooms..—See page 17.
Cauliflower.—See page 18.
A Capon.—See page 149.

May 6.

No. 127. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
A Tureen of Ox Rumps, removed with FISH.		*A Guinea Fowl, larded.*	
Tenderones of Veal, with mushrooms.	Lamb Cutlets, with fine herbs, and piquant sauce.	Plovers Eggs.	Asparagus.
Fillet of Veal.		Cheesecakes.	Jelly.	Apricot Tourte.
Small Mutton Pies.	Beef Collops.	French Beans.	Prawns.
A Chine of Mutton.		*Two Ducklings.*	

No. 127. BILL OF FARE.

FIRST COURSE.

Tureen of Ox Rumps, and Cabbage.

BRAISE the ox rumps the same as for a dish, and the bbage the same; put a quarter of a pound of butter into tewpan, and set it on the fire to melt; then put as much ur as will dry it up; put two quarts of very good stock to by little at a time; set it on the fire, and keep stirring it til it boils; let it boil for a few minutes, then squeeze it rough a tammy, and put it into a small soup pot to keep t; take up the rumps out of the braise, and the cabbage ewise; lay them on a clean cloth, pull the bones from the mps, and take the strings off the cabbage; lay the rumps d cabbage in the tureen, and pour the soup over them.

N. B. Turnips, carrots, and small onions are used instead cabbage, by way of a change.

Fish.—See Appendix.

Lamb Cutlets (see page 91) and Piquant Sauce.—See pendix.

Tenderones of Veal (see page 12) and Mushrooms.—See ge 17.

Chine of Mutton.—See page 16.

Fillet of Veal.—See page 138.

Beef Collops.—See page 87.

Small Mutton Pies.—See page 20.

SECOND COURSE.

A Guinea Fowl.—See page 183.

Asparagus.—See page 7.

Plovers Eggs.—See page 230.

Jelly.—See page 31.

Apricot Tourte.—See page 17.

Cheesecakes.—See page 32.

Prawns.

Dish them high upon parsley.

French Beans.—See page 9.

Ducklings.—See page 176.

May 7.

No. 128. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Tureen of Chicken and Rice, removed with a LOIN OF VEAL.	*A Capon.*
A Currie of Rabbit, and rice. / A Souties of Fowl, and truffles.	Mushrooms. / Brocoli, and white sauce.
Leg of Lamb, roasted.	Gooseberry Pie. / Plovers Eggs. / Rhubarb Pie.
A Breast of Lamb glazed, and spinage. / A Raised Pie, with Mutton and potatoes.	Salsifie, with brown sauce. / Fat Livers in a case.
Ribs of Beef.	*Two Easterlings.*

No. 128. BILL OF FARE.

FIRST COURSE.

A TUREEN of Chicken and Rice.—See page 136.
Loin of Veal.—See page 49.
A Souties of Fowl.—See page 84.
A Currie of Rabbit, &c.—See page 16.
Leg of Lamb roasted.—See page 37.
A Raised Pie, with Mutton and Potatoes.—See page 35.
Breast of Lamb and Spinage.—See page 197.
Ribs of Beef.—See page 23.

SECOND COURSE.

A Capon.—See page 149.
Brocoli.—See page 18.
Mushrooms.—See page 17.
Plovers Eggs.—See page 230.

Rhubarb Pie.

String the rhubarb and cut it in pieces, and finish the
ne as apple pie.—See page 81.
Gooseberry Pie.—See page 159.
Fat Livers.—See page 17.
Salsifie.—See page 44.
Easterlings.—See page 16.

May 8.

No. 129. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a SUCKING PIG.			*Two Chickens.*		
geons à la rapaudine.	Veal and Ham Cutlets.		Morels.	Spinage and croutons.	
à la blanc, roots.	A Neck of Veal à la Beshemell.	Leg of Lamb, roasted.	Apple Pie.	Plovers Eggs.	Savoy Cake.
Souties of utton, and ic umbers.	Poulard à la Duchesse.		Artichoke Bottoms, fried in batter.	Sea Kail.	
A Chine of Mutton.			*Two Rabbits.*		

No. 129. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
A Sucking Pig.—See page 59.
Veal and Ham Cutlets.—See page 189.
Pigeons à la Crapaudine.—See page 98.
Neck of Veal à la Beshemell.—See page 14.
Leg of Lamb, roasted.—See page 37.
Beef Trembiane, and Roots.—See page 13.
Poulard à la Duchesse.—See page 12.
A Souties of Mutton, and Cucumbers.—See page 38.
Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens.—See page 112.
Spinage.—See page 45.
Plovers Eggs.—See page 230.

Morels.

Put them to soak in warm water, and change it several times, as they are very apt to be gritty; put them on to blanch in cold water; when they come to a boil take them off the fire, and wash them in several waters; then put the morels into a stewpan, with as much stock as will cover them; set them on the fire to simmer for one hour, then take the morels from the liquor, and put in a glass of white wine, and reduce it nearly to a glaze; then put a little coulis; set it on the fire to boil; when it has boiled put in the morels, and give them a boil; dish them, and garnish with croutons.

Savoy Cake.—See Appendix.
Apple Pie.—See page 81.
Sea Kail.—See page 50.
Artichoke Bottoms.—See page 50.
Two Rabbits.—See page 10.

May 9.

No. 130. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a HAM braised, and Spinage.		*Two Ducklings.*	
Mutton Cutlets, riblette.	Fricandeau glazed, and sorrel sauce.	Brocoli, and sauce.	Asparagus.
Breast of Veal, ragouted.		Apricot Tourte.	
Two Chickens boiled, and sauce à la Reine.	Calves Feet and Spanish sauce.	French Beans.	Mushrooms.
Chump of Beef.		*Two Turkey Poults: one larded.*	

No. 130. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Ham, braised, (see page 14) and Spinage.—See page 45.
Mutton Cutlets, riblette.—See page 130.
Fricandeau (see page 28) and Sorrel.—See Appendix.
Breast of Veal, ragouted.—See page 5.

Calves Feet and Spanish Sauce.

Bone the feet, and put them on for jelly stock; take them when they are tender, and put them into cold water; en they are cold trim them, and put the trimmings into jelly stock; dry the feet with a cloth, to soak all the ter from them; then put the feet into a stewpan, with a spoonsful of stock, and a little glaze; set the stewpan the side of a stove, so that the feet may warm gently; e them up and put them on a dish, and the sauce over m: garnish with paste.—For Sauce, see Appendix.
Two Chickens à la Reine.—See page 42.
Roast Beef.—See page 7.

SECOND COURSE.

Ducklings.—See page 176.
Asparagus.—See page 7.
Brocoli.—See page 18.
Mushrooms.—See page 17.
Apricot Tourte.—See page 17.
French Beans.—See page 9.

Two Turkey Poults: one larded.

kewer them, with the legs turned under, and leave the d and neck on; the head should be turned round, and ened to the first skewer; put them on the spit, then put m to the fire, and let them be at the fire a few minutes ore they are singed; baste them with butter, and finish same as roast fowls: they will take about twenty minutes. d bread sauce in a boat.

May 10.

No. 131. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with FISH.		*Pea Fowl, larded.*	
Pigeon Pie.	Beef Olives and potatoes.	Small Puddings, and wine sauce.	Asparagus.
Fillet of Veal.		Remaulade of Smelts.	Plovers Eggs. / Lobsters dressed.
Tenderones of Lamb, and mushrooms.	Petit Pâtés of Chicken.	French Beans.	Raspberry Tourte.
Leg of Mutton.		*Green Goose.*	

No. 131. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fish.—See Appendix.
Beef Olives, (see page 36) and Potatoes. The potatoes are scooped with a turnip scoop, and fried in clarified butter.
Pigeon Pie.—See page 130.
Fillet of Veal.—See page 138.
Petit Pâtés.—See Appendix.
Tenderones of Lamb.—See page 26.
Leg of Mutton, roasted.—See page 132.

SECOND COURSE.

Pea Fowl, larded.—See page 150.
Asparagus.—See page 7.
Small Puddings.—See Appendix.
Lobster, dressed.—See page 78.
Plovers Eggs.—See page 230.
Remaulade of Smelts.—See page 215.
Raspberry Tourte.—See page 17.
French Beans.—See page 9.
Green Goose.—See page 156.

May 11.

No. 132. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Tureen of Hodge Podge, removed with a ISKET of BEEF Tremblane, and Roots.	*Six Pigeons.*
)uck, boned, d, and braised, nd turnips. / Beef Steaks, with shalot sauce.	Spinage and Eggs. / French Beans.
east of d, with hrooms. / A Chine of Lamb, and cucumbers. / Matelot of Tench, and Eels.	A Chantillie Cake. / Plovers' Eggs. / Apple Pie.
's Liver and n, and sauce poivrade. / A Casserole of Rice, with giblets.	Asparagus. / Maccaroni.
Loin of Veal.	*Three Spring Chickens.*

No. 132. BILL OF FARE.

FIRST COURSE.

'UREEN of Hodge Podge.—See page 88.
eef Tremblanc, and Roots.—See page 13.
eef Steaks, and Shalot Sauce.—See page 122.
)uck boned, forced, and braised, and Turnips.—See p. 27.

Breast of Veal braised, and Mushrooms.

raise it the same as à l'Italienne, see page 87. Put a e of ham into a stewpan, about an ounce of butter, a le of mushrooms, and a little pepper and salt; set them a stove to stew for about half an hour, then put a little e of flour, give them a toss up, and put coulis to them; them a boil, squeeze a lemon, put a little sugar, and it by the side of the fire to keep hot; take up the veal pull all the bones out, dry it with a cloth, put the veal he dish, and the mushrooms over it: garnish with carrot s, or in any shape you please.

Chine of Lamb, and Cucumbers.—See page 68.
Matelot of Tench.—See page 76.
Calf's Liver and Bacon.—See page 127.
Casserole of Rice, with Giblets.—See page 98.
Loin of Veal.—See page 49.

SECOND COURSE.

Pigeons.—See page 166.
French Beans.—See page 9.
Spinage and Eggs.—See page 45.
Plovers Eggs.—See page 230.
Apple Pie.—See page 81.
Chantillie Cake.—See page 77.
Asparagus.—See page 7.
Maccaroni.—See page 9.

Spring Chickens.

Spring chickens are small chickens of an early brood they will take fifteen minutes roasting: send bread sauce in a boat.

May 12.

No. 133. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Giblet Soup, removed with a FILLET of VEAL à la Beshemell.		*Two Turkey Poults: one larded*	
Mutton Cutlets, riblette.	Tenderones of Lamb, with mushrooms.	Orange Tourte.	Jelly.
Three Chickens with tarragon, and cauliflower.	A Haunch of Lamb larded, and cucumbers.	Sea Kail.	Asparagus.
Scorch Collops, with truffles and morels.	Neat's Tongue in Cutlets, with greens.	French Beans.	Ragout Meslé.
Sirloin of Beef.		*Green Goose.*	

No. 133. BILL OF FARE.

FIRST COURSE.

Giblet Soup.

GIBLET Soup is made of the giblets of green geese and ucklings; if à la tortue, the same as page 6; if for white, ut a pint of asparagus peas, and make a liaison of four eggs, nd one pint of double cream; when strained, put a pint of eshemell.

Fillet of Veal à la Beshemell.—See page 84.

Tenderones of Lamb (see page 26) with Mushrooms.—See page 287.

Mutton Cutlets.—See page 130.

Haunch of Lamb larded, and Cucumber.—See page 53.

Two Chickens with Tarragon Sauce (see page 14), and garnished with cauliflower. Cut the cauliflower in small pieces.

Neat's Tongue as Cutlets, and Greens.

Boil a tongue, peel and trim it, cut it in slices, and the pot the same; make as many slices of the fat as the other part; put greens in the middle of the dish, then the tongue, fat and lean, one after the other, round the greens; dish it as high as it will admit: garnish it with carrots, cut as croutons.

N. B. The greens should be chopped and stewed.

Scorch Collops.—See page 49.

Roast Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.

Jelly.—See page 31.

Orange Tourte.—See page 96.

Asparagus.—See page 7.

Sea Kail.—See page 50.

Ragout Mellé.—See page 9.

French Beans.—See page 9.

Green Goose.—See page 156.

May 13.

No. 134. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with a LOIN OF VEAL.	*Two Ducklings.*
Minced and broiled Turkey. / Four Pigeons braised, and asparagus peas.	Spinage and croutons. / Morels.
A Sucking Pig.	Plovers Eggs.
Beef Tails, and cabbage. / Petit Pâtés of Veal and Tongue.	Ham and Toast. / New Potatoes.
A Chine of Mutton.	*Two Rabbits.*

No. 134. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Loin of Veal.—See page 49.
Minced and broiled Turkey.—See page 123.

Pigeons braised, and Asparagus Peas.

They should be tame pigeons, the legs drawn in, and as much skin as possible left on the neck; they should be put on to blanch in cold water, when they come to a boil take them up, and wash them in several waters; put sliced lemons over the breast, and sheets of bacon over that, tied on with fine twine; put them in a white braise, about twenty minutes will do them; (for the Asparagus Peas, see page 52) strain the braise that the pigeons were done in, skim the fat very clean from it, and put the bottom on the fire to boil very fast; when reduced to a glaze, put it to the asparagus peas; dish the pigeons first, and put the sauce over them: garnish with paste.

A Sucking Pig.—See page 59.
Petit Pâtés.—See Appendix.
Beef Tails, and Cabbage.—See page 5.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducklings.—See page 176.
Morels.—See page 284.
Spinage.—See page 45.
Plovers' Eggs.—See page 230.
New Potatoes.—See page 232.
Ham and Toast.—See page 65.
Rabbits.—See page 10.

May 14.

No. 135. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Turnip Soup, removed with a EG of LAMB boiled, LOIN fried, and Spinage.	*Two Chickens: one larded.*
mall Mutton Pies. / Tenderones of Veal, and Truffles.	Fondues, in cases. / Cauliflower.
Neck of Veal à la Beshemell.	Tartlets. / Jelly. / Cheese-cakes.
iquet of Fowl. / Semels, with sharp sauce.	Truffles. / Broiled Mushrooms.
Ribs of Beef.	*Green Goose.*

No. 135. BILL OF FARE.

FIRST COURSE.

TURNIP Soup.—See page 143.
Leg of Lamb boiled, Loin fried, and Spinage.—See p. 26.
Tenderones of Veal.—See page 12.
Small Mutton Pies.—See page 20.
Neck of Veal à la Beshemell.—See page 14.

Semels, with Sharp Sauce (see page 92) squeeze a lemon in the coulis.

Blanquet of Fowl.—See page 48.

Ribs of Beef.—See page 23.

SECOND COURSE.

Two Chickens.—See page 134.
Cauliflower.—See page 18.
Fondues.—See page 17.
Jelly.—See page 31.
Cheesecakes.—See page 32.
Tartlets.—See page 44.
Truffles.—See page 4.
Mushrooms broiled.—See page 66.
Green Goose.—See page 156.

May 15.

No. 136. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a LOIN OF VEAL.		*A Guinea Fowl, larded.*	
A Poulard à la Duchesse, and mushrooms.	Sweetbreads larded, and an emince.	New Potatoes.	Asparagus.
Rump of Beef à la Mantua.		Apricot Tart.	Savoy Cake. Rhubarb Tart.
Grenadines and sorrel sauce.	Lamb's Feet and asparagus peas.	French Beans.	Maccaroni.
A Chine of Mutton.		*Shoulder of Lamb.*	

No. 136. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Loin of Veal.—See page 49.
Sweetbreads larded, and an Emince.—See page 94.
Rump of Beef à la Mantua.—See page 80.
Poulard à la Duchesse.—See page 12.
Lambs Feet, and Asparagus Peas.—See page 52.
Grenadines (see page 85), and Sorrel.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Asparagus.—See page 7.
New Potatoes.—See page 232.

Rhubarb Tart.

Sheet the tartpan with short paste, string and cut the rhubarb in small pieces, grate a lemon, and put it among the rhubarb, put sugar and no water: cover it in, do it over with the white of egg, and sift some sugar over it.

A Green Apricot Tart.

Scald the apricots in a little water and sugar, sheet the tart-pan with short paste, put in the apricots, but not the sirop; cover it in the same as the last mentioned tart; when done, turn it out of the tartpan on the dish that it is to go to table on, and put the sirop that belongs to it in the tart.

Savoy Cake.—See Appendix.
Maccaroni.—See page 9.
French Beans.—See page 9.
Shoulder of Lamb.—See page 164.

May 16.

No. 137. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with HAM braised, and Greens.	*Six Pigeons.*
Blanquet of Veal, with mushrooms. / Two Chickens, and tarragon sauce.	Spinage and croutons. / Orange Cream.
A Loin of Veal.	Fondues, in cases.
Sturgeon roasted, and Madeira sauce. / Mutton Cutlets Riblette.	Apple Tourte. / New Potatoes.
Chump of Beef.	*Two Ducklings.*

No. 137. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Ham braised.—See page 14.
Chickens and Tarragon.—See page 14.
Blanquet of Veal, with Mushrooms.—See page 73.
Loin of Veal.—See page 49.
Mutton Cutlets Riblette.—See page 130.
Roast Beef.—See page 7.
Sturgeon roasted, and Madeira Sauce.—See Appendix.

SECOND COURSE.

Pigeons.—See page 166.

Orange Cream.

Squeeze twelve China oranges into one quart of jelly, beat up six yelks of eggs with a little warm jelly, strain it to the main part, and keep stirring it until it begins to set; then put it into the mould.

Spinage.—See page 45.
Fondues.—See page 17.
Apple Tourte.—See page 228.
New Potatoes.—See page 232.

May 17.

No. 138. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with FISH.	*Two Turkey Poults: one larded.*
Lamb's Head, &c. &c. / Pigeon Pie.	Apple Pie. / Asparagus.
Leg of Lamb roasted.	Lobster.
Cutlets of Salmon and caper sauce. / Calves Feet, with fine herbs and sauce ravigot.	French Beans à la Crême. / Gooseberry Tart.
Loin of Veal.	*Green Goose.*

No. 138. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fish.—See Appendix.
Pigeon Pie.—See page 130.
Lamb's Head.—See page 21.
Leg of Lamb roasted.—See page 37.
Loin of Veal.—See page 49.
Cutlets of Salmon and Capers.—See page 80.
Calves Feet (see page 213) with fine Herbs, and Sauce Ravigot.—See Appendix.

SECOND COURSE.

Turkey Poults.—See page 285.
Asparagus.—See page 7.
Apple Pie.—See page 81.
Lobster.—See page 32.
Gooseberry Tart.—See page 73.
French Beans.—See page 9.
Green Goose.—See page 156.

May 18.

No. 139. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a FILLET OF VEAL.		*Two Chickens.*	
Beef Steaks, with shalot sauce.	Beef Palates forced and rolled, with a ragout.	Asparagus.	Maccaroni.
Calved Salmon and Smelts.		Raspberry Tartlets.	Trifle. Apricot Tartlets.
A Roulard of Mutton, and cucumbers.	Calt's Head, hashed and grilled.	A Dressed Crab, au Gratin.	Poached Eggs, with sharp sauce.
Leg of Mutton.		*Two Rabbits.*	

No. 139. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fillet of Veal.—See page 138.
Beef Steaks, and Shalot Sauce.—See page 122.
Beef Palates rolled, and a Ragout.—See page 6.
Calved Salmon.—See Appendix.
Calf's Head hashed, and grilled.—See page 3.
Roulard of Mutton.—See page 29.
Leg of Mutton.—See page 132.

SECOND COURSE.

Two Chickens.—See page 134.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Trifle.—See page 8.
Tartlets of Apricot and Raspberry.—See page 44.
Dressed Crab.—See page 78.
Poached Eggs, (see page 82) and Sharp Sauce, which is made by squeezing lemon into coulis.
Rabbits.—See page 10.

May 19.

No. 140. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Tureen of Mutton and Broth and Roots. removed with a HAUNCH of LAMB, larded, and French Beans.	*A Guinea Fowl, larded.*
Petit Pâtés of Sweetbreads, &c. / Two Chickens, with beshemell and cauliflower.	Asparagus. / Mushroom Fritters, with custard.
A Matelot of Tench and Eels.	Jelly.
Tongue and Greens. / Cutlets of Sweetbreads, with fine herbs.	Orange Tartlets. / New Potatoes.
Sirloin of Beef.	*Two Ducklings.*

No. 140. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth, &c.—See page 119.
Haunch of Lamb larded, and French Beans.—See page 53.
Put coulis to them.
Two Chickens à la Reine.—See page 42.
Petit Pâtés.—See Appendix.
Tongue and Greens.—See page 55.
Matelot of Tench (see page 76) and Eels.—See page 30.
Cutlets of Sweetbread.—See page 152.
Roast Beef.—See page 7.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Mushroom Fritters.—See page 243.
Asparagus.—See page 7.
Jelly.—See page 31.
New Potatoes.—See page 232.
Orange Tartlet.—See page 44.
Ducklings.—See page 176.

May 20.

No. 141. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with FISH, removed with a FILLET of VEAL à la BESHEMELL.		*A Capon.*	
Tenderones of Veal and truffles.	Lamb's Feet, with mushrooms.	Jelly Marbre.	A Chantillie Cake.
Neck of Mutton and cucumbers.	Two Chickens à la Reine.	New Potatoes.	Asparagus.
Ham braised, and coulis.	A Rump of Beef à la Daube, and Spanish onions and sauce.	Omelet Souffle.	A Crab dressed.
Two Ducklings, boned, forced, and turnips.	Breast of Veal, glazed à l'Italienne.	Two Rabbits.	Six Pigeons.
A Souties of Rabbits.	A Souties of Sole.	Prawns.	Smoked Salmon in a case.
Spring Soup, removed with FISH, removed with a CHINE OF MUTTON.		French Beans.	Cauliflower.
		Gateau Millefleur.	Rhenish Cream.
		A Green Goose.	

No. 141. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.

Fish.—See Appendix.

Fillet of Veal à la Beshemell.—See page 84.

Lambs Feet (see page 52) with Mushrooms.—See page 17.

Tenderones of Veal.—See page 12.

Chickens à la Reine.—See page 42.

Neck of Mutton (see page 124) and Cucumbers.—See Appendix.

A Rump of Beef à la Daube (see page 36). Put onions instead of cabbage.

Ham braised.—See page 14.

Breast of Veal à l'Italienne.—See page 87.

Two Ducklings boned, braised, and Turnips.—See page 27.
Souties of Sole.—See page 49.
Souties of Rabbit—See page 250.
Spring Soup.—See page 204.
Fish.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Capon.—See page 149.
Chantillie Cake.—See page 77.
Jelly Marbre.—See page 73.
A Green Goose.—See page 156.
Asparagus.—See page 7.
New Potatoes.—See page 232.
Crab dressed.—See page 78.
An Omelet.—See page 32.
Pigeons.—See page 166.
Rabbits.—See page 10.
Smoked Salmon.—See page 24.
Prawns are had from the fishmonger.
Cauliflower.—See page 18.
French Beans.—See page 9.
Rhenish Cream.—See page 50.
Gateau Millefleur.—See page 44.

May 21.

No. 142. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Tureen of Calves Feet and Asparagus Peas, removed with a LEG OF LAMB boiled, LOIN fried, and Spinage.	*Two Chickens: one larded.*
A Souties of Mutton, and Italian sauce. / Quenels of Fowl.	New Potatoes. / Asparagus.
Neck of Veal.	Plovers Eggs. / Apple Pie. / Prawns.
Blanquet of Fowl, and mushrooms. / Fillets of Salmon rolled, and capers.	Spinage and croutons. / Ragout Mellé.
Ribs of Beef.	*Shoulder of Lamb.*

No. 142. BILL OF FARE.

FIRST COURSE.

A TUREEN of Calves Feet, and Asparagus Peas.—See page 181.

Leg of Lamb boiled, Loin fried, and Spinage.—See p. 26.

Quenels of Fowl.

Scrape the white meat off one large fowl, or two small ones; scrape an equal quantity of fat ham, and half as much lean, put it into a mortar with chopped parsley, thyme, shalot, and mushrooms; pound all together, then put in two yelks of eggs, beat the whites upon a plate with a knife, mix the yelks with the fowl, &c. before the whites are put in; then put in the whites, and mix all well; put a little pepper and salt, take it out of the mortar, and put about a pint of good stock on a quick stove; when it boils, put some of the quenel into a large spoon; have a tea-spoon, and put as much as it will hold into the stock until it is all in; take it up with a slice the same as you would a poached egg; the quenels should be about the size of the yelk of an egg: pour white Italian sauce over them.

A Souties of Mutton.—See page 38.

Neck of Veal roasted.—See page 129.

A Blanquet of Fowl, and Mushrooms.—See page 48.

Fillets of Salmon rolled, and Capers.—See page 43.

Ribs of Beef.—See page 23.

SECOND COURSE.

Two Chickens.—See page 134.

Asparagus.—See page 7.

New Potatoes.—See page 232.

Apple Pie.—See page 81.

Prawns are had from the fishmonger.

Plovers Eggs.—See page 230.

Spinage.—See page 45.

Ragout Mellé.—See page 9.

Shoulder of Lamb.—See page 164.

May 22.

No. 143. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a BRISKET of BEEF à la Tremblanc, and Roots.	*Two Turkey Poults: one larded.*
Mackarel la Maitre d'Hotel. / Tenderones of Lamb, and asparagus peas.	Spanish Fritters. / French Beans. with white sauce.
Neck of Mutton boiled, & Turnips.	Orange Jelly.
A Broiled Fowl, with mushrooms. / A Souties of Sweetbread, and sauce piquant.	Cauliflower, and white sauce. / Apricot Tartlets.
Loin of Veal.	*Two Rabbits.*

No. 143. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Brisket of Beef Tremblanc, and Roots.—See page 18.
Tenderones of Lamb (see page 26) and Asparagus Peas.—See page 52.
Mackarel à la Maitre d'Hotel.—See Appendix.
Neck of Mutton boiled, and Turnips.—See page 29.
Loin of Veal.—See page 49.
A Souties of Sweetbread, and Piquant Sauce.—See page 54.
Broiled Fowl, and Mushroom Sauce.—See page 165.

SECOND COURSE.

Two Turkey Poults.—See page 285.
French Beans.—See page 9.
Spanish Fritters.—See page 89.
Rabbits.—See page 10.
Tartlets.—See page 44.
Orange Jelly.—See page 66.
Cauliflower.—See page 18.

May 23.

No. 144. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a FILLET OF VEAL.	*A Capon.*
Rabbit à la Duchesse. / Breast of Lamb, and piquant sauce.	French Beans. / An Apricot Tart.
A Leg of Lamb, roasted.	Orange Jelly.
Pigeons à la Crapaudine. / Mutton Cutlets Riblette.	Orange Tourte. / Asparagus.
Chump of Beef.	*A Green Goose.*

No. 144. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Fillet of Veal.—See page 138.
Breast of Lamb (see page 41) and Piquant Sauce.—See Appendix.
Rabbit à la Duchesse.—See Fowl à la Duchesse, page 12.

A Leg of Lamb, roasted.—See page 37.
Mutton Cutlets Riblette.—See page 130.
Pigeons à la Crapaudine.—See page 98.
Roast Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 149.
Apricot Tart.—See page 293.
Orange Jelly.—See page 66.
French Beans.—See page 9.
Orange Tourte.—See page 98.
Asparagus.—See page 7.
Green Goose.—See page 156.

May 24.

No. 145. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a LOIN OF VEAL.	*Two Chickens.*
ince of Fowl broiled Legs, &c. &c. / Four Pigeons larded, and a ragout.	New Potatoes. / Cray Fish.
A Turbot.	A Ratifie Pudding, and wine sauce.
renadines, sorrel sauce. / Red Mullet in papers.	Anchovy Toast. / Asparagus.
Chine of Mutton.	*Two Ducklings.*

No. 145. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Loin of Veal.—See page 49.
An Eminee of Fowl, and broiled Legs, &c.—See page 123.

Four Pigeons larded, and a Ragout of Cocks Combs.

Draw in the legs of four large pigeons, and fill them with farce (made as directed in the Appendix;) then lard them; lay a stewpan bottom with sheets of bacon, put a pint of stock in it, four onions, a faggot of thyme and parsley, a few bay leaves, and a blade or two of mace; put the pigeons in, cover them over with sheets of bacon, and set them on a stove to simmer for half an hour; put some lighted charcoal on the cover of the stewpan: when the pigeons are done, finish them the same as other lardings; put the ragout on the dish, and the pigeons on it: garnish with paste.

N. B. Strain the braise and skim the fat from it, and put the bottom to the ragout.

A Turbot.—See Appendix.
Red Mullet in Papers.—See Appendix.
Grenadines (see page 85) and Sorrel Sauce.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens—See page 134.

Crayfish.

Boil them about fifteen minutes; put a little salt in the water.

New Potatoes.—See page 232.
Asparagus.—See page 7.
A Ratifie Pudding.—See page 106.
Anchovy Toast.—See page 78.
Ducklings.—See page 176.

May 25.

No. 146. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with FISH.	*Pigeons.*
Fillets of Mutton, and cucumber. / Beef Steaks, and shalot sauce.	Asparagus. / Rhubarb Pie.
Leg of Lamb boiled, Loin fried, and spinage.	Maccaroni.
An Eel Pâté. / Veal Cutlets, with Ham, &c.	Apricot Tart. / Cauliflower.
Loin of Veal.	*Two Rabbits.*

No. 146. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Fish.—See Appendix.
Beef Steaks.—See page 122.
Fillets of Mutton, and Cucumber.—See page 48.
Veal and Ham Cutlets.—See page 189.
An Eel Pâté.—See page 177.
Loin of Veal.—See page 49.

SECOND COURSE.

Pigeons.—See page 166.
Rhubarb Pie.—See page 283.
Asparagus.—See page 7.
Maccaroni.—See page 9.
Cauliflower.—See page 18.
Apricot Tart.—See page 293.
Rabbits.—See page 10.

May 26.

No. 147. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Asparagus Soup, removed with a FILLET of VEAL à la DAUBE.	*Two Turkey Poults: one larded.*
Petit Pâtés or Sweetbreads. / Mutton Cutlets, Riblette.	French Beans. / Gooseberry Tart.
A Sucking Pig.	Chantillie Cake.
Tenderones of Lamb, and mushrooms. / Semels of Veal and cucumber sauce.	Spanish Fritters. / Spinage and Croutons.
A Sirloin of Beef.	*Ribs of Lamb.*

No. 147. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.--See page 157.
Fillet of Veal à la Daube.—See page 20.
Mutton Cutlets Riblette.—See page 130.
Petit Pâtés.—See Appendix.
Sucking Pig.—See page 59.
Semels (see page 92) and Cucumber.—See Appendix.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 165.
Roast Beef.—See page 7.

SECOND COURSE.

Two Turkey Poults.—See page 285.
Gooseberry Tart.—See page 73.
French Beans.—See page 9.
Spinage.—See page 45.
Chantillie Cake.—See page 77.
Spanish Fritters.—See page 89.
Ribs of Lamb.—See page 239.

May 27.

No. 148. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
White Vermicelli Soup, removed with a HAM, braised, and Greens.	*Two Chickens.*
White Collops, and mushrooms. / Breast of Lamb rolled, Cutlets larded, and sorrel sauce.	Ragout Mellé. / Asparagus.
Three Chickens à la Reine.	Apricot Tart.
Ox Rumps, and cabbage. / A Souties of Sole à l'Italienne.	New Potatoes. / Ham and Poached Eggs.
Chine of Mutton.	*A Green Goose.*

No. 148. BILL OF FARE.

FIRST COURSE.

WHITE Vermicelli Soup.—See page 16.
Ham braised, &c.—See page 14.
Breast of Lamb rolled, and Cutlets larded (see page 94)
d Sorrel Sauce.—See Appendix.
White Collops (see page 15) and Mushrooms.—See
ge 17.
Chickens à la Reine.—See page 42.
A Souties of Sole.—See page 49.
Ox Rumps and Cabbage.—See page 5.
Chine of Mutton.—See page 16.

SECOND COURSE.

Chickens.—See page 134.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Apricot Tart.—See page 293.
Ham and Eggs.—See page 85.
New Potatoes.—See page 232.
Green Goose.—See page 156.

May 28.

No. 149. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Spring Soup, removed with a LOIN OF VEAL.		*A Capon.*	
Tenderones of Veal and mushrooms.	Lamb Cutlets, and cucumbers.	Cauliflower, and Beshemell.	Asparagus.
Chine of Lamb.		Savoy Cake.	
Small Mutton Pies.	Compote of Pigeons, & truffles.	French Beans à la Crême.	Mushrooms.
Ribs of Beef.		*Two Ducklings.*	

No. 149. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Loin of Veal.—See page 49.
Lamb Cutlets, and Cucumber.—See page 91.
Tenderones of Veal (see page 12) and Mushrooms.—See page 287.
Chine of Lamb plain roasted.—See page 68.
Compote of Pigeon.—See page 119.
Small Mutton Pies.—See page 20.
Ribs of Beef.—See page 23.

SECOND COURSE.

A Capon.—See page 149.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Savoy Cake.—See Appendix.
Mushrooms.—See page 17.
French Beans.—See page 9.
Ducklings.—See page 176.

May 29.

No. 150. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Flemish Soup, removed with BEEF à la Tremblanc, and Roots.		*Six Pigeons.*	
Minced and broiled Capon.	Quenels of Fowl, and Italian sauce.	Cheesecakes.	New Potatoes with beshemell.
Neck of Veal à la Beshemell.		Jelly.	
Risoles fried in paste.	Two Rabbits à la Duchesse, with mushrooms.	Spinage and Eggs.	Rice fritters glazed.
Leg of Mutton.		*Shoulder of Lamb.*	

No. 150. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Beef Tremblanc.—See page 13.
Quenels of Fowl.—See page 300.
Minced and broiled Capon—See page 123.
Neck of Veal à la Beshemell.—See page 14

Rabbits à la Duchesse, &c.—See Fowl à la Duchesse, page 12.
Risoles fried in Paste.—See page 147.
Leg of Mutton.—See page 132.

SECOND COURSE.

Pigeons.—See page 166.
New Potatoes—See page 232.
Cheesecakes.—See page 32.
Jelly.—See page 31.
Rice Fritters.—See page 77.
Spinage and Eggs.—See page 45.
Shoulder of Lamb.—See page 164.

May 30.

No. 151. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a LOIN OE VEAL.		*Two Turkey Poults,* One larded.	
Two Chickens, and tarragon sauce.	Sweetbread larded, and an emince.	Fondues in cases.	Asparagus.
Ham braised, and greens.	Haunch of Lamb larded, and French Beans.	Trifle.	Gooseberry Tart.
Fillets of Fowl larded, and mushrooms.	Lambs' Feet, and asparagus peas.	French Beans.	Artichoke Bottoms, fried in batter.
Chump of Beef.		*Two Rabbits.*	

No. 151. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Loin of Veal.—See page 49.
Sweetbreads larded, and an Emince —See page 94.
Chickens, and Tarragon.—See page 14.

Ham braised.—See page 14.
Roast Beef.—See page 7.
Lambs Feet, and Asparagus Peas.—See page 52.
Fillets of Fowl larded, and Mushrooms.—See page 63.
Chine of Lamb larded (see page 53) and French Beans. The French Beans are boiled, drained very dry, and put into hot coulis.

SECOND COURSE.

Two Turkey Poults.—See page 285.
Asparagus.—See page 7.
Fondues.—See page 17.
Gooseberry Tart.—See page 73.
Trifle.—See page 8.
French Beans.—See page 9.
Artichoke Bottoms, fried.—See page 180.
Rabbits.—See page 10.

May 31.

No. 152. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with FISH.		*Two Ducklings.*	
Veal Olives, with sauce ravigot.	A raised Mutton and Potatoe Pie.	Asparagus.	Anchovy Toast.
Fillet of Veal.		Ratifie Pudding.	
A Fowl à la bechemell.	Souties of Mutton and Cucumber.	Prawns.	Spinage and Eggs.
Leg of Mutton.		*Pigeons.*	

No. 152. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Fish.—See Appendix.
Mutton and Potatoe Pie.—See page 35.
Veal Olives (see page 3) and Ravigot Sauce.—See Appendix.
Fillet of Veal.—See page 138.
A Souties of Mutton, and Cucumber.—See page 38.
A Fowl à la Beshemell.—See page 112.
Leg of Mutton.—See page 132.

SECOND COURSE.

Ducklings.—See page 176.
Anchovy Toast.—See page 78.
Asparagus.—See page 7.
Ratifie Pudding.—See page 106.
Spinage and Eggs.—See page 45.
Prawns.—See page 281.
Pigeons.—See page 166.

June 1.

No. 153. BILL OF FARE.

FIRST COURSE.

Asparagus Soup,
removed with
FISH,
removed with a
LAUNCH of LAMB, larded, and Chervil Sauce.

ee Sweetbreads ded, and sorrel sauce.	Three Breasts of Fowl larded, and asparagus peas.
wo Necks of ub à la Chevaux de Frize.	Brisket of Beef trenublanc, with a purée of roots.
Souties of Sole à la Reine.	Souties of Fowl, with truffles.
n braised, and coulis.	Two Chickens, with tarragon.
ised Pie with caroni.	Frame. \ raised Pie with giblets.
vo Chickens cauliflower bechemell.	Fillet of Veal à la daube.
Souties of Rabbits, mushrooms.	A Souties of Salmon and Capers.
ast of Veal alienne, with got sauce.	A Capon, with a ragout and truffles.
r Pigeons rd, and pear.	Grenadines and sorrel sauce.

Spring Soup,
removed with
FISH,
removed with a
LOIN OF VEAL.

SECOND COURSE.

A Green Goose.

A Savoy Cake.	Carmel Basket of Pastry.
French Beans.	Asparagus.
Atlets of Palates.	Dressed Lobster.
Cederata Cream.	Jelly au Marbre.
Fondues, in cases.	Ragout of Combs and Livers.
Two Ducklings.	Frame. Pigeons.
Ragout of Sweetbread.	Fondues, in cases.
Jelly au Marbre.	Rhenish Cream.
Dressed Crab.	Small Omelet, with sauce.
Asparagus.	French Beans, with sauce.
A Carmel Basket of Pastry.	Savoy Cake.

Two Turkey Poults:
One larded.

No. 153. BILL OF FARE.

FIRST COURSE.

ASPARAGUS SOUP.—See page 157.

Haunch of Lamb larded, and Chervil Sauce.—See page 53.

Three Breasts of Fowl larded, (see page 109) and Asparagus Peas.—See page 52.

Three Sweetbreads larded, (see page 84) and Sorrel Sauce.—See Appendix.

Brisket of Beef Tremblanc (see page 13) with a Purée of Roots. Rub Haricot Roots through a tammy, and put coulis to them.

Two Necks of Lamb à la Chevaux de Frize.—See page 48.

A Souties of Fowl and Truffles.—See page 84.

A Souties of Sole à la Reine.—See page 49.

Three Chickens and Tarragon.—See page 14.

Ham braised.—See page 14.

A raised Pie, with Giblets.

Prepare the giblets the same as for soup in page 6; but instead of stock put coulis, and a little pepper and salt: raise the pie and fill it with bran, cover it in and bake it; when baked, take the top off and turn the bran out, and brush it with a paste brush; fill the pie with the giblets, and put about twelve hard yelks of eggs.

A Raised Maccaroni Pie.—See page 84.

Fillet of Veal à la Daube.—See page 20.

Two Chickens, with Cauliflower and Beshemell, the same as à la Reine.—See page 42.

A Souties of Salmon, with Capers.

Cut thin slices from a piece of split salmon, butter a soutiespan, and sprinkle it with chopped parsley, shalot, mushrooms, and pepper and salt; set it on a stove about five minutes before it is wanted; when it has been on the stove about three minutes, turn it and let it stay the same time, or thereabouts; then take it off, and put it round the dish, scrape the herbs, &c. into a stewpan, put a little coulis and a few chopped capers; give it a boil, and put it in the middle of the dish the salmon is on.

A Souties of Rabbit, with Mushrooms.—See page 250.
A Capon, with Ragout and Truffles.—See page 4.
Breast of Veal à l'Italienne.—See page 87.
Grenadines (see page 85) and Sorrel Sauce.—See Appendix.
Four Pigeons larded, (see page 332) and Asparagus Peas.—See page 52.
Spring Soup.—See page 204.
Fish.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

A Green Goose.—See page 156.
A Carmel Basket.—See Appendix.
Savoy Cake.—See Appendix.
Asparagus.—See page 7.
French Beans.—See page 9.
Dressed Lobster.—See page 78.

Atlets of Palates.

Cut two palates that have been braised (until very tender) o small round pieces with a paste cutter, put them on the ewers, (six skewers make a dish); mix chopped parsley, yme, mushrooms, shalot, and pepper and salt, with bread umbs; dip the palates in egg, and then roll them in bread umbs; do them twice over, then drop clarified butter over em, and put them on the gridiron to broil of a nice brown.
Jelly Marbre.—See page 73.
Cederata Cream.—See page 33.
Ragout Mellé.—See page 9.
Fondues.—See page 17.
Pigeons.—See page 166.
Ducklings.—See page 176.
Rhenish Cream.—See page 50.

Ragout of Sweetbread.

Cut a long sweetbread in thin slices, and put a little sauce urney to it; squeeze a little lemon juice, put a little pper, salt, and sugar, and a drop of garlick vinegar: garsh with crontons.
Dressed Crab.—See page 78.
Two Turkey Poults.—See page 285.

June 2.

No. 154. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a LOIN OF VEAL.		*Two Ducklings.*	
Lamb Cutlets and cucumbers.	Petit Pâtés of Sweetbread.	A Basket of Pastry.	A Wax Basket of Prawns.
Fillet of Mutton, and French Beans.	Leg of Lamb boiled, Loin fried, and spinage.	Cauliflower, and sauce.	Asparagus.
Rump of Beef à la Mantua.	A braised Ham, and greens.	Apricot Tart.	Jelly.
Three Chickens à la Reine.	Neck of Veal à la Beshemell.	Two Rabbits.	Shoulder of Lamb
Volevent of Fish.	Tenderones of Veal and Truffles.	Orange Souffle.	Gooseberry Tart
Mock Turtle, removed with a SIRLOIN OF BEEF.		French Beans.	Mushrooms.
		Wax Basket of Crayfish.	A Basket of Pastry.
		A Capon.	

No. 154. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal.—See page 49.
Mock Turtle.—See page 22.
Roast Beef.—See page 7.
Petit Pâtés.—See Appendix.
Lamb Cutlets.—See page 91.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
A Fillet of Mutton, and French Beans.—See page 22.
Ham braised.—See page 14.

Rump of Beef à la Mantua.—See page 59.
Neck of Veal à la Beshemell.—See page 14.
Three Chickens à la Reine.—See page 42.
Tenderones of Veal.—See page 12.
Volevent of Fish.—See page 101.

SECOND COURSE.

Two Ducklings—See page 176.
Wax Basket.—See Appendix.
Basket of Pastry.—See page 23.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Jelly.—See page 31.
Apricot Tart.—See page 293.
Shoulder of Lamb.—See page 164.
Rabbits.—See page 10.
Gooseberry Tart.—See page 73.
Orange Souffle.—See page 99.
Mushrooms.—See page 17.
French Beans.—See page 9.
Basket of Pastry.—See page 23.
A Capon.—See page 149.

June 3.

No. 155. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a FILLET OF VEAL.	*Six Pigeons.*
Small Pies. / Ox Tails, cabbage, and Spanish sauce.	Cauliflower. / Asparagus.
Matelot of Carp and Eels.	A Chantillie Basket.
Liver and Bacon. / Crockets of Veal and Ham.	Spinage and Croutons. / Maccaroni.
A Chine of Mutton.	*Two Chickens.*

No. 155. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 289.
Fillet of Veal.—See page 138.
Ox Tails, and Cabbage.—See page 5.
Small Mutton Pies.—See page 20.
Matelot of Carp and Eels.—See page 277.
Crockets.—See page 49.
Calves Liver and Bacon.—See page 127.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Chantillie Basket.—See page 61.
Maccaroni.—See page 9.
Spinage.—See page 45.
Chickens.—See page 134.

June 4.

No. 156. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a CALF'S HEAD, hashed and grilled.		*Two Turkey Poults: one larded*	
Lamb Cutlets, and spinage.	Fricassee of Chicken.	Cauliflower and Beshemell.	Asparagus.
A Chine of Mutton.		Jelly.	
White Collops and mushrooms.	Pigeon Pie.	Peas.	French Beans, with sauce.
Ribs of Beef.		*A Green Goose.*	

No. 156. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
A Calf's Head hashed and grilled.—See page 3.
A Fricassee of Chickens.—See page 37.
Chine of Mutton.—See page 16.

Lamb Cutlets and Spinage.

The cutlets are cut from the loin, and fried; the spinage ould be put on the dish first, and the cutlets round the es of the dish.
Pigeon Pie in a Dish.—See page 130.
White Collops, and Mushrooms.—See page 15.
Ribs of Beef.—See page 23.

SECOND COURSE.

wo Turkey Poults.—See page 285.
sparagus.—See page 7.
auliflower.—See page 18.
elly.—See page 31.

Peas.

et the water boil before the peas are put in, and put a salt, and about half an ounce of sugar.
ench Beans.—See page 9.
reen Goose.—See page 156.

June 5.

No. 157. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Spring Soup, removed with a BRISKET of BEEF Tremblanc, and Roots.	*Two Ducklings.*
Sweetbreads larded, and an emince. / Veal Cutlets, with ham, and shalot sauce.	French Beans. / Peas.
Leg of Lamb roasted, and French beans.	Apricot Tart.
A Capilotade of Capon. / A small Fillet of Beef, larded, and Spanish onion sauce.	Asparagus. / Spinage and croutons.
Loin of Veal.	*Ribs of Lamb.*

No. 157. BILL OF FARE.

FIRST COURSE.

SPRING Soup.—See page 204.
Beef Tremblanc.—See page 13.
Leg of Lamb roasted (see page 21), and French Beans.—See page 276.
Veal and Ham Cutlets—See page 189.
Sweetbreads larded, and an Emince.—See page 94.
Fillet of Beef larded, and Spanish Sauce.—See page 29.
Capilotade of Capon.—See page 169.
Loin of Veal.—See page 49.

SECOND COURSE.

Ducklings.—See page 176.
Peas.—See page 319.
French Beans.—See page 9.

Asparagus.—See page 7.
Apricot Tart.—See page 293.
Spinage.—See page 45.
Ribs of Lamb.—See page 239.

June 6.

No. 158. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a	*A Capon.*
EG of LAMB boiled, LOIN fried, and Spinage.	
Mutton Cutlets Riblette. / Two Chickens à la Reine.	Cauliflower à la Crême. / Asparagus.
A Turbot.	Savoy Cake. / Rhenish Cream. / Cherry Tart.
eat's Tongue in ets, and greens. / Tenderones of Veal, and peas.	Peas. / Ragout Mellé.
Chump of Beef.	*Two Rabbits.*

No. 158. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
Chickens à la Reine.—See page 42.
Mutton Cutlets Riblette.—See page 130.

Tenderones of Veal, and Stewed Peas.

Put about an ounce of butter into a stewpan, and a slice lean ham, a pint of peas, some chopped onion, and the rts of two cabbage lettuce; set the stewpan on a stove do very slow; when the peas have been on the fire about en minutes put about half a pint of stock, and a lump

of sugar; when the peas are done, put a small piece of butter mixed with flour, give it a boil up, and put the peas over the tenderones.—For the Tenderones, see page 12.

Neat's Tongue in Cutlets.—See page 289.

Roast Beef.—See page 7.

SECOND COURSE.

A Capon.—See page 149.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Rhenish Cream.—See page 50.

Cherry Tart.

Sheet a tart-pan with short paste, and fill it as high as it will admit; put sifted lump sugar, (no water,) cover the tart over, and finish the same as any other tart.

Savoy Cake.—See Appendix.
Ragout Mellé.—See page 9.
Peas.—See page 319.
Rabbits.—See page 10.

June 7.

No. 159. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Asparagus Soup, removed with a FILLET of VEAL à la Beshemell.	*Six Pigeons.*
Blanquet of Fowl, &c. / Scorch Collops, with truffles and morels.	Maccaroni. / Peas.
Sturgeon à la Broche.	A Gooseberry Tart.
Hashed Beef, and broiled bones. / Currie of Rabbit, with rice.	Asparagus. / Ham, and Eggs poached.
A Chine of Mutton.	*A Guinea Fowl.*

No. 159. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Fillet of Veal à la Beshemell.—See page 84.
Scorch Collops.—See page 49.
Blanquet of Fowl.—See page 48.
Sturgeon à la Broche.—See Appendix.
A Currie of Rabbit.—See page 16.
Hashed Beef, and broiled Bones.—See page 219.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Maccaroni.—See page 9.
Gooseberry Tart.—See page 73.
Ham and Eggs.—See page 85.
Peas.—See page 319.
Asparagus.—See page 7.
Guinea Fowl.—See page 183.

June 8.

No. 160. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup, removed with a HAUNCH of LAMB, larded, and Cucumbers.	*A Capon.*
Sweetbreads larded, and an Emince. / Haricot of Mutton.	Fondues in cases. / French Beans.
Salmon and Smelts.	A Ginger Souffle.
Beef Steaks, and shalot sauce. / Four Pigeons, with asparagus peas.	Peas. / A Picked Crab.
Loin of Veal.	*Two Ducklings.*

No. 160. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Haunch of Lamb and Cucumbers.—See page 53.
Haricot of Mutton.—See page 21.
Sweetbreads larded, and an Eminee.—See page 94.
Salmon and Smelts.—See Appendix.
Pigeons, and Asparagus Peas.—See page 290.
Beef Steaks.—See page 122.
Loin of Veal.—See page 49.

SECOND COURSE.

A Capon.—See page 149.
Fondues.—See page 17.
French Beans.—See page 9.
Peas.—See page 319.
Picked Crab.—See page 78.
Ginger Souffle.—See page 105.
Ducklings.—See page 176.

June 9.

No. 161. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
A Tureen of Calves Feet and Asparagus Points, removed with a FILLET OF VEAL.		*A Green Goose.*	
Lamb Cutlets, with cucumbers.	Two Chickens à la Reine.	Ragout Mellé.	Asparagus.
Ham braised, and greens.		Jelly.	
A Duck boned, forced, and Spanish sauce.	Tenderones of Veal, and peas.	Cauliflower à la Flamond.	Fondues in cases.
Sirloin of Beef.		*Shoulder of Lamb.*	

No. 161. BILL OF FARE.

FIRST COURSE.

A TUREEN of Calves Feet.—See page 181.
Fillet of Veal.—See page 138.
Ham braised.—See page 14.
Chickens à la Reine.—See page 42.
Lamb Cutlets.—See page 91.
Roast Beef.—See page 7.
Tenderones of Veal, and Peas.—See page 321.
A Duck braised (see page 27) and Spanish Sauce.—See Appendix.

SECOND COURSE.

Green Goose.—See page 156.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Fondues.—See page 17.
Cauliflower à la Flamond.—See page 99.
Shoulder of Lamb.—See page 164.

June 10.

No. 162. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a LOIN of VEAL à la Beshemell.	*Two Chickens.*
Three Breasts of Chicken larded, and asparagus peas. / Petit Pâtés of Chicken.	Mushrooms. / Peas.
Leg of Lamb boiled, Loin fried, and spinage.	A Chantillie Basket.
Sweetbreads of Veal, and ravigot sauce. / Fricandeau, and sorrel sauce.	French Beans. / An Omelet.
A Chine of Mutton.	*Two Rabbits.*

No. 162. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal à la Beshemell.—See page 14.
Petit Pâtés.—See Appendix.
Three Breasts of Chicken larded, (see page 109) and Asparagus Peas.—See page 52.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
Chine of Mutton.—See page 16.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Souties of Veal (see page 68) and Ravigot Sauce.—See Appendix.

SECOND COURSE.

Chickens.—See page 134.
Peas.—See page 319.
Mushrooms.—See page 17.
Chantillie Basket.—See page 61.
An Omelet.—See page 32.
French Beans.—See page 9.
Rabbits.—See page 10.

June 11.

No. 163. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a BRISKET of BEEF Tremblanc, and a Purée of Roots.		*Two Turkey Poults: one larded.*	
White Collops, and mushrooms.	Mutton Cutlets Riblette.	Cauliflower, and beshemell.	Asparagus.
Matelot of Tench and Eel.		Jelly.	
Pigeons à la Crapaudine, and shalot sauce.	Souties of Sole à la Reine.	Peas.	Maccaroni.
Fillet of Veal à la Flamond.		*Ribs of Lamb.*	

No. 163. BILL OF FARE.

FIRST COURSE.

SOUP Santé—See page 38.
Beef Tremblanc.—See page 13.
Mutton Cutlets Riblette.—See page 130.
White Collops.—See page 15.
Matelot of Tench (see page 76) and Eel.—See page 30.
Pigeons à la Crapaudine.—See page 98.
Souties of Fowl.—See page 94.
Fillet of Veal à la Flamond.—See page 20.

SECOND COURSE.

Turkey Poults.—See page 285.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Jelly.—See page 31.
Maccaroni.—See page 9.
Peas.—See page 319.
Ribs of Lamb.—See page 239.

June 12.

No. 164. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Asparagus Soup, removed with a HAM, braised, and Coulis.		*Guinea Fowl, larded.*	
An Emince of Mutton, and cucumbers.	Fillets of Fowl larded, and asparagus peas.	French Beans, with sauce.	Asparagus.
Haunch of Lamb larded, and chervil sauce.	Three Chickens à la Reine.	Apricot Tart.	Gooseberry Tart.
Grenadines and sorrel sauce.	A Chipoulate of Rabbit.	Peas stewed.	Cauliflower, with Parmasan cheese.
A Chine of Mutton.		*A Goose.*	

No. 164. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Ham braised.—See page 14.
An Emince of Mutton and Cucumber.—See page 48.
Fillet of Fowl larded, (see page 63) and Asparagus Peas.—See page 52.
Chickens à la Reine.—See page 42.
Haunch of Lamb, and Chervil Sauce.—See page 53.

A Chipoulate of Rabbit.

Cut two rabbits as for à la duchesse, or fricassee, and put them on to blanch; when they come to a boil take them from the fire, pour off the hot water, and put the rabbits into cold water; take off the second skin and trim the ragged pieces off; lay the bottom of a stewpan with sheets of bacon, put in the rabbit, and about a pint of stock, six onions, a faggot, and a few blades of mace; cut about half a pound of the belly part of bacon that has had about half an hour's boiling, skin and trim all the outside and rusty part away; cut the bacon into small square pieces, and put it in the stewpan with the rabbit; cover all over with sheets of bacon and paper, set it on a slow stove to simmer for an hour, then strain the liquor from the rabbit, and skim the fat very clean from the liquor; put about half an ounce of butter into a stewpan, when melted, put as much flour as will dry it up; then put the liquor that the rabbit was braised in; if there is not a sufficient quantity to make the sauce, add a little stock, give it a boil up, and put in a glass of sherry; then put the rabbit in the sauce to make hot; just before dishing, squeeze half a lemon in, and put a little sugar: when you dish it up, put the yelks of six eggs boiled hard in the dish, lay the rabbit neatly on the dish, the eggs intermixed, and the sauce over: garnish with croutons or paste.

Grenadines (see page 85) and Sorrel Sauce.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Asparagus.—See page 7.
French Beans.—See page 9.
Gooseberry Tart.—See page 73.
Apricot Tart.—See page 293.
Cauliflower à la Flamond.—See page 99.
Stewed Peas.—See page 321.
Green Goose.—See page 156.

June 13.

No. 165. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a LOIN OF VEAL.	*Six Pigeons.*
Poulard à la Duchesse. / Small Mutton Pies.	Mushrooms. / Peas.
Neck of Mutton boiled, and turnips.	Apricot Tart. / Savoy Cake. / Cherry Tart.
Calves Feet au Gratin, and sauce Ravigot. / Lamb's Head, &c.	Asparagus. / Ragout Mellé.
Ribs of Beef.	*Two Ducklings.*

No. 165. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Loin of Veal.—See page 49.
Small Mutton Pies.—See page 20.
Poulard à la Duchesse.—See page 12.
Neck of Mutton boiled, &c.—See page 29.
Lamb's Head, &c.—See page 21.
Calves Feet au Gratin.—See page 213.
Ribs of Beef.—See page 23.

SECOND COURSE.

Pigeons.—See page 166.
Peas.—See page 319.
Mushrooms.—See page 17.
Savoy Cake.—See Appendix.
Cherry Tart.—See page 322.
Apricot Tart.—See page 293.
Ragout Mellé.—See page 9.
Asparagus.—See page 7.
Ducklings.—See page 176.

June 14.

No. 166. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Green-Pea Soup, removed with a FILLET of VEAL.		*A Capon.*	
Ox Rumps, and sauce hachis.	Petit Pâtés of Veal and Ham.	Eggs à la Trip.	Peas.
A Turbot and Fillets of Sole fried.	Matelot of Carp.	A Souffle of Rice and Apples.	
Semels, and piquant sauce.	Roulard of Mutton, and French Beans.	Asparagus.	Prawns.
A Chine of Mutton.		*Green Goose.*	

No. 166. BILL OF FARE.

FIRST COURSE.

Green Pea Soup.

Put about a quarter of a pound of butter into a stewpan, bout half a pound of lean ham cut in very thin pieces, bout half a pint of stock, a quart of green peas, six large nions cut in slices, and four cabbage lettuces shreded; set ie stewpan on a slow stove to simmer for an hour, then put vo quarts of stock to it, the crumb of two French rolls, nd let it boil for an hour; then blanch off two or three andsful of spinage; strain the spinage off when it has had boil, and squeeze it quite dry between two plates; rub the oup through a tammy, and the spinage with it to give the oup a green colour; boil a pint of younger peas than the oup was made of in a pint of stock, when done, put stock id peas to the soup, put in a little sugar, and give all a oil; add a little salt, if wanted.

N. B. If the soup is for meagre, leave the ham and stock t; use a double quantity of onions, peas, and lettuce.

Fillet of Veal.—See page 138.
Petit Pâtés.—See Appendix.
Ox Rumps (see page 5) and Sauce Haehis.—See Apndix.
Matelot of Carp.—See page 252.
Turbot and Fillets of Sole fried.—See Appendix.
Chine of Mutton.—See page 16.
A Roulard of Mutton and French Beans (see page 29).—oil the French beans and put coulis to them.
Semels, and Piquant Sauce—See page 92.

SECOND COURSE.

A Capon.—See page 149.
Peas.—See page 319.
Eggs à la Trip.—See page 39.
Prawns.—See page 281.
A Souffle of Rice.—See page 178.
Asparagus.—See page 7.
A Green Goose.—See page 156.

June 15.

No. 167. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a RUMP of BEEF à la Espagnole.		*Two Chickens.*	
A Matelot of Rabbit, with mushrooms, &c.	Two Ducklings boned à la Broche, and ravigot sauce.	Mushrooms.	Peas stewed.
Sturgeon à la Broche.		A Trifle.	
A Mutton and Potatoe Pie.	Beef Olives, and piquant sauce.	Asparagus.	Cauliflower, and beshemell.
Loin of Veal.		*Six Pigeons.*	

No. 167. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.

Rump of Beef braised, (see page 36) and Spanish Sauce.—See Appendix.

Two Ducklings à la Broche.

Bone two ducklings, fill them with force meat, and put three or four truffles in each; wrap the ducklings up in sheets of bacon, and then white paper tied on very strong; put them on a spit, they will take an hour to roast; when they are done, take off the paper and bacon, and glaze them; put the bones and giblets of the ducklings on to boil in

)out a pint of stock, and half a pint of white wine; let it
nmer for an hour or more, strain it off, skim the fat from
boil it down to a glaze, and put the sauce ravigot to it:
t the sauce on the dish, and the ducklings afterwards:
rnish either with paste or croutons.

Matelot of Rabbit.

Prepare two rabbits as for a fricassee, put them into
:ewpan with about half a pint of stock, as many pieces
ham (the ham should be fat and lean, about an inch
are, and half an inch thick) as there are of rabbit, two
:en of button onions, and half a pottle of mushrooms;
'er it over with paper, set it on a stove to simmer for an
ır, then take the rabbit, &c. and lay it on the dish; skim
fat off the liquor the rabbit was done in, and reduce it
rly to a glaze; put coulis to it, give it a boil up, then
e it from the fire, and squeeze half a lemon, put a little
'enne pepper, and a little sugar; pour it over the rabbit:
uish with paste or croutons.
turgeon à la Broche.—See Appendix.
igeons à la Crapaudine.—See page 98.
eef Olives, (see page 36) and Piquant Sauce.—See Ap-
dix.
Mutton and Potatoe Pie.—See page 35.
oin of Veal.—See page 49.

SECOND COURSE.

'o Chickens.—See page 134.
:wed Peas.—See page 321.
ushrooms.—See page 17.
tle.—See page 8.
uliflower.—See page 18.
paragus.—See page 7.
geons.—See page 166.

June 16.

No. 168. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Asparagus Soup, removed with a LEG of LAMB, boiled, LOIN, fried, and Spinage.	*Two Turkey Poults: one larded*
Roulard of Mutton, and cucumbers. / Two Chickens à la Reine.	Mushrooms broiled. / Peas.
Neck of Veal à la Beshemell.	Chantillie Basket.
Tongue, and greens. / A Fricandeau, and sorrel.	Asparagus. / Ragout Mellé.
Sirloin of Beef.	*Green Goose.*

No. 168. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Leg of Lamb boiled, &c.—See page. 136.
Two Chickens à la Reine.—See page 42.
A Roulard of Mutton, &c.—See page 29.
Neck of Veal à la Beshemell.—See page 14.
Tongué, and Greens.—See page 55.
A Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Sirloin of Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.
Peas.—See page 319.
Mushrooms broiled.—See page 66.
Chantillie Basket.—See page 61.
Ragout Mellé.—See page 9.
Asparagus.—See page 7.
Green Goose.—See page 156.

June 17.

No. 169. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a FILLET OF VEAL.		*Two Ducklings.*	
Petit Pâtés of Sweetbread.	White Collops, and mushrooms.	Tartlets of Apricot.	Peas stewed.
Fish.		Lobster.	
Minced and oiled Turkey.	Lamb Cutlets, glazed, and beshemell.	Asparagus.	Gooseberry Tart.
Chine of Mutton.		*Two Rabbits.*	

No. 169. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fillet of Veal.—See page 138.
White Collops, and Mushrooms.—See page 15.
Fish.—See Appendix.
Lamb Cutlets glazed, (see page 222) and Beshemell Sauce. See Appendix.
Minced and broiled Turkey.—See page 123.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducklings.—See page 176.
Stewed Peas.—See page 321.
Tartlets.—See page 44.
Lobster.—See page 32.
Gooseberry Tart.—See page 73.
Asparagus.—See page 7.
Rabbits.—See page 10.

June 18.

No. 170. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a LOIN OF VEAL.		*A Capon.*	
Pigeons à la Crapaudine.	Small Mutton Pies.	Rhenish Cream.	Asparagus.
Maccaroni Pie.		Savoy Cake.	
Risoles fried in paste.	A Currie of Rabbit, and rice.	French Beans.	Jelly.
Ribs of Beef.		*Shoulder of Lamb.*	

No. 170. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Loin of Veal.—See page 49.
Maccaroni Pie.—See page 84.
Small Mutton Pies.—See page 20.
Pigeons à la Crapaudine.—See page 98.
A Currie of Rabbit, &c.—See page 16.
Risoles fried in Paste.—See page 147.
Ribs of Beef.—See page 23.

SECOND COURSE.

A Capon.—See page 149.
Asparagus.—See page 7.
Rhenish Cream.—See page 50.
Savoy Cake.—See Appendix.
Jelly.—See page 31.
French Beans.—See page 9.
Shoulder of Lamb.—See page 164.

June 19.

No. 171. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Asparagus Soup, removed with a HAM braised, and Spinage.		*Six Pigeons.*	
Sweetbreads larded, and sparagus peas.	A Haricot of Mutton.	Mushrooms.	Peas.
Fillet of Veal.		Gooseberry Tart.	Savoy Cake. Apricot Tart.
Beef Olives l'Espagnole.	Fillets of Fowl larded, and mushrooms.	Asparagus.	Ragout Mellé.
risket of Beef Tremblanc, with Sauce Hachis.		*Guinea Fowl.*	

No. 171. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Ham braised (see page 14) and Spinage.—See page 45.
Fillet of Veal.—See page 138.
Haricot of Mutton.—See page 121.
Sweetbreads larded, (see page 94) and Asparagus Peas.—See page 52.
Fillets of Fowl larded, and Mushrooms.—See page 63.
Beef Olives (see page 36) and Spanish Sauce.—See Appendix.
risket of Beef Tremblanc, (see page 13) and Sauce his.—See Appendix.

SECOND COURSE.

geons.—See page 166.
ushrooms.—See page 17.
as.—See page 319.
pricot Tart.—See page 293.
voy Cake.—See Appendix.
oseberry Tart.—See page 73.
gout Mellé.—See page 9.
Guinea Fowl.—See page 183.

June 20.

No. 172. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Green Pea Soup, removed with a CHINE OF LAMB, and Cucumber Sauce.			*Two Turkey Poults:* One larded.		
Tenderones of Veal with mushrooms.		Two Chickens à la Reine.	Spinage and croutons.		French Beans.
A raised Pie with a Neat's Tongue, &c.	A Loin of Veal.	A raised Pie with Pigeons.	Gooseberry Tart.	Jelly Marbre.	Cherry Tart.
A Chump of Veal and stewed peas.		Mutton Cutlets Riblette.	Asparagus.		An Omelet.
Ribs of Beef.			*A Goose.*		

No. 172. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Chine of Lamb, and Cucumbers.—See page 68.
Loin of Veal.—See page 49.
Two Chickens à la Reine.—See page 42.
Tenderones of Veal (see page 12) and Mushrooms.—See page 165.
A raised Pigeon Pie.—See page 173.
A raised Neat's Tongue Pie.—See page 224.
A Chump of Veal (see page 68) and Stewed Peas.—See page 321.
Mutton Cutlets Riblette.—See page 130.
Ribs of Beef.—See page 23.

SECOND COURSE.

Turkey Poults.—See page 285.
French Beans.—See page 9.
Spinage.—See page 45.

Jelly Marbre.—See page 78.
Cherry Tart—See page 322.
Gooseberry Tart.—See page 73.
An Omelet.—See page 32.
Asparagus.—See page 7.
A Goose.—See page 156.

June 21.

No. 173. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup, removed with FISH.	*Two Ducklings.*
quet of Veal. / Beef Steak Pie.	Picked Crab. / Peas.
Loin of Veal.	Spanish Fritters. / A Ginger Soufflé. / Tartlets.
nb's Head a Gratin. / Fricassee of Rabbits, with mushrooms.	Asparagus Omelet / Prawns.
A Chine of Mutton.	*Two Chickens.*

No. 173. BILL OF FARE.

FIRST COURSE.

LEMISH Soup.—See page 122.
h.—See Appendix.
in of Veal.—See page 49.
ine of Mutton.—See page 16.
ef Steak Pie in a dish.—See page 258.
nquet of Veal.—See page 73.
ca-see of Rabbits and Mushrooms.—See page 275.
nb's Head au Gratin.—See page 21.

SECOND COURSE.

Ducklings.—See page 176.
Peas.—See page 319.
Picked Crab.—See page 78.
Spanish Fritters.—See page 89.
Tartlets.—See page 44.
Ginger Souffle.—See page 105.
Prawns.—See page 281.
Asparagus Omelet.—See page 66.
Two Chickens.—See page 134.

June 22.

No. 174. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a LEG of LAMB roasted, and French Beans.	*Six Pigeons.*
Beef Steaks, with shalot sauce. / Red Mullets in cases.	Fondues in cases. / Asparagus.
A Rump of Beef à la Daube, &c.	A Ratifie Pudding, &c.
A Casserole of Rice, with giblets / A Fowl à la Beshemell.	Peas. / An Omelet.
Fillet of Veal.	*Shoulder of Lamb.*

No. 174. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Lamb (see page 21), and French Beans. Put coul to the French Beans.
Red Mullets in Cases.—See Appendix.
Beef Steaks.—See page 122.
Rump of Beef à la Daube.—See page 36.
A Fowl à la Beshemell.—See page 112.
Casserole of Rice and Giblets.—See page 98.
Fillet of Veal.—See page 138.

SECOND COURSE.

Pigeons.—See page 166.
Asparagus.—See page 7.
Fondues.—See page 17.
Ratifie Pudding.—See page 106.
An Omelet.—See page 32.
Peas —See page 319.
Shoulder of Lamb.—See page 164.

June 23.

No. 175. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Giblet Soup, removed with a SIRLOIN of VEAL à la Beshemell.			*Two Turkey Poults: one larded.*		
Mutton Cutlets Riblette.		Crockets of Poultry.	Asparagus.		Peas.
Ham, boiled, greens.	A Neck of Mutton boiled, and turnips.	Three Chickens à la Reine.	Cherry Tart.	Jelly.	Savoy Cake.
Currie of Rabbit, with rice.		Breast of Lamb glazed, and spinage.	Haricot Beans.		Ragout Mellé.
Sirloin of Beef.			*Green Goose.*		

No. 175. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 289.
Loin of Veal à la Beshemell.—See page 14.
Crockets.—See page 49.
Mutton Cutlets Riblette.—See page 130.
Neck of Mutton boiled, &c.—See page 29.
Three Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Breast of Lamb glazed, and Spinage.—See page 197.
Currie of Rabbit, &c.—See page 16.
Roast Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.
Peas.—See page 319.
Asparagus.—See page 7.
French Beans.—See page 9.
Jelly.—See page 31.
Savoy Cake.—See Appendix.
Cherry Tart.—See page 322.
Ragout Mellé.—See page 9.
Green Goose.—See page 156.

June 24.

No. 176. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with FISH.			*Two Ducklings.*		
Fricassee of Chicken.	Pigeons à la Crapaudine.		Mushrooms.	Peas.	
Breast of Veal ragouted.	Leg of Lamb roasted.	Brisket of Beef Tremblanc, & cabbage.	Coffee Cream, in cups.	Basket of Pastry.	Cherry Tart.
Small Mutton Pies.	Lambs Feet, with asparagus peas.		Asparagus.	Maccaroni.	
A Chine of Mutton.			*Shoulder of Lamb.*		

No. 176. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fish.—See Appendix.
Pigeons à la Crapaudine.—See page 98.
Fricassee of Chicken.—See page 37.
Leg of Lamb roasted.—See page 21.
Brisket of Beef Tremblanc (see page 13) and Cabbage.—See page 5.
Breast of Veal ragouted.—See page 5.
Lamb's Feet, with Asparagus Peas.—See page 52.
Small Mutton Pies.—See page 20.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducklings.—See page 176.
Peas.—See page 319.
Mushrooms.—See page 17.
Cherry Tart.—See page 322.
A Basket of Pastry.—See page 23.
Coffee Cream.—See page 39.
Maccaroni.—See page 9.
Asparagus.—See page 7.
Shoulder of Lamb.—See page 164.

June 25.

No. 177. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a HAUNCH of LAMB larded, and Ravigot Sauce.	*A Green Goose.*
ite Collops, and mushrooms. / Veal and Ham Cutlets.	Peas. / Ragout Mellé.
Neck of eal à la shemell. / A raised Pie à la François. / Matelot of Tench.	Jelly. / A Chantillie Cake. / Blanc Mange.
Volevent of eetbread, &c. / Souties of Sole à la Reine.	Ham and Eggs. / Asparagus.
Ribs of Beef.	*Two Rabbits.*

No. 177. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
A Haunch of Lamb larded (see page 53) and Ravigot Sauce.—See Appendix.
Veal and Ham Cutlets.—See page 189.
White Collops, and Mushrooms.—See page 15.
Matelot of Tench.—See page 76.

A raised Pie à la François.—See page 38.
Neck of Veal à la Beshemell.—See page 14.
A Volevent of Sweetbread, &c.—See page 235.
A Souties of Sole.—See page 49.
Ribs of Beef.—See page 23.

SECOND COURSE.

A Green Goose.—See page 156.
Ragout Mellé.—See page 9.
Peas.—See page 319.
Blanc Mange.—See page 65.
Chantillie Cake.—See page 77.
Asparagus.—See page 7.
Jelly.—See page 31.
Ham and Eggs.—See page 85.
Rabbits.—See page 10.

June 26.

No. 178. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Giblet Soup, removed with a FILLET OF VEAL.			*A Capon.*		
A Mutton and Potatoe Pie.	Ox Palates rolled, forced, & a ragout.		Cauliflower, with Parmasan cheese.	Asparagus.	
A Neck of Mutton larded, and a purée of roots.	A Turbot, and Fillets of Sole, fried.	Fillet of Beef larded, and Spanish sauce.	Cherry Tart.	Carmel Basket of Pastry.	Gooseberry Tart.
Fillets of Salmon rolled, and capers.	A Chartreuse of Roots, &c.		French Beans, and sauce.	Peths fried, with bread crumbs.	
Chine of Mutton.			*Six Pigeons.*		

No. 178. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 289.
Fillet of Veal.—See page 138.
Ox Palates rolled, &c.—See page 6.
A Mutton and Potatoe Pie.—See page 35.
Turbot, and Fillets of Sole.—See Appendix.
Fillet of Beef larded (see page 19) and Spanish Sauce.—
e Appendix.

A Neck of Mutton larded, and a Purée of Roots.

Rub haricot roots through a tammy, and put a little coulis
them.—For the Neck of Mutton, see page 27.
Fillets of Salmon rolled.—See page 43.
A Chartreuse of Roots.—See page 60.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Capon.—See page 149.
sparagus.—See page 7.
auliflower à la Flamond.—See page 99.
ooseberry Tart.—See page 73.
herry Tart.—See page 322.
armel Basket.—See Appendix.
eths.—See page 32.
rench Beans.—See page 9.
igeons.—See page 166.

June 27.

No. 179. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.	
A Purée of Roots, removed with a LEG of LAMB boiled, LOIN fried, and Spinage.			*Two Turkey Poults.*	
Petit Pâtés of Sweetbreads.		Matelot of Rabbit.	Fondues in cases.	Peas.
A small Ham, and greens.	A Fawn, with chevreuil sauce.	Three Chickens à la Reine.	Small Pastry.	Blanc Mange.	Gooseberry Tart.
Scorch Collops.		Risoles of Veal and Ham.	Asparagus.	Spinage in boxes.
Chump of Beef, roasted.			*Two Ducklings.*	

No. 179. BILL OF FARE.

FIRST COURSE.

A Purée of Roots.

PUT about a quarter of a pound of butter into a stewpan, half a pound of lean ham cut very fine, and half a pint of stock; slice twelve onions, cut in six heads of celery, slice three turnips, shred four cabbage lettuces, and put in a handful of picked chervil; set it on a stove to simmer very slow for an hour and a half; then put two quarts of stock, and the crumb of two French rolls; let the soup boil for an hour, then rub it through a tammy; cut half a hundred of asparagus into peas, and put them on to boil in a pint of stock; when done, put the peas and the liquor they were boiled in into the soup-pot that has the purée in, give it a boil up, put a little sugar in before it is put in the tureen.

Leg of Lamb boiled, Loin fried, &c.—See page 136.

A Matelot of Rabbit.—See page 333.

Petit Pâtés.—See Appendix.

Chickens à la Reine.—See page 42.

Ham braised.—See page 14.

A Fawn roasted.

Skewer a fawn similar to a hare, and put it on a spit the ne way; put plenty of oiled butter over it, and sprinkle with salt; cover the back with sheets of bacon, then white per, and tie all on with packthread: it will take an hour d a half to roast.

N. B. Make stuffing the same as for a hare, and fill the ide with it before it is put on the spit. Make chevreuil ce as follows: put about an ounce of butter into a stew- with chopped parsley, thyme, shalot, mushrooms, and a spoonsful of stock; set the stewpan on the fire to simmer y slow for about ten minutes, then put a sufficient quan- of flour to soak up the butter, and keep stirring it over fire for a few minutes; then put about a pint of stock to and set it on the fire to boil, keep stirring it during the e it is on the fire; let it boil for a few minutes, then take off the fire, and squeeze a lemon in, put a little sifted gar, and a little pepper and salt; strip the fawn, baste it h butter, and sprinkle it with salt and flour: put the sauce the dish, and the fawn afterwards.

Risoles of Veal and Ham.—See page 47.

Scorch Collops.—See page 49.

Roast Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.

Peas.—See page 319.

Fondues.—See page 17.

Blanc Mange.—See page 65.

Gooseberry Tart.—See page 73.

Tartlets.—See page 44.

Asparagus.—See page 7.

Ducklings.—See page 176.

Spinage in Boxes.

Prepare the spinage as in page 45.—Cut the boxes (from crumb of a loaf) in what shape fancy directs; cut a ce off for a top, mark them neat with a knife, fry them ner in clarified butter or lard; when fried, scoop out the ddle, and fill it with spinage; put the covers on, and put apkin on the dish, make a large one for the middle of the h, and eight smaller to go round the large one.

N. B. The same kind of boxes are used for mushrooms d oysters.

June 28.

No. 180. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a LOIN OF VEAL.			*Two Chickens.*		
A Civet of Fawn.	A Duck boned, forced, and turnips.		Cauliflower, and sauce.	Peas.	
Leg of Lamb, roasted.	Stewed Tench and Eels.	Hashed Calf's Head, and grilled ditto.	Apricot Tart.	Savoy Cake.	Gooseberry Tart.
A Fowl à la Beshemell.	Souties of Mutton, and poivrade sauce.		French Beans.	Maccaroni.	
A Chine of Mutton.			*Ribs of Lamb.*		

No. 180. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Loin of Veal.—See page 49.
Stewed Tench.—See page 76.

A Civet of Fawn.

A civet of fawn is made from the remainder of the fawn from the day before; cut the fawn in neat pieces, and put it in a stewpan with a few spoonsful of stock, and set it by the side of the fire to get hot, but do not let it boil; when hot, put the fawn on the dish, and chevreuil sauce over it: for the sauce, see page 347.

A Duck braised, and Turnips.—See page 27.
Leg of Lamb roasted.—See page 21.
Hashed and grilled Calf's Head.—See page 3.
Chine of Mutton.—See page 16.
A Souties of Mutton.—See page 38.
A Fowl à la Beshemell.—See page 112.

SECOND COURSE.

Two Chickens.—See page 134.
Peas.—See page 319.
Cauliflower.—See page 18.
Savoy Cake.—See Appendix.
Gooseberry Tart.—See page 73.
Apricot Tart.—See page 293.
Maccaroni.—See page 9.
French Beans.—See page 9.
Ribs of Lamb.—See page 239.

June 29.

No. 181. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Green Pea Soup, removed with a RUMP of BEEF à la Daube, and Spanish Onion Sauce.	*Two Ducklings.*
...out Saigneux, ...sauce hachis. / Fricassee of Chickens, and mushrooms.	An Omelet. / Asparagus.
...Capon, ...with a ...out, &c. / A Turbot. / Fillet of Veal.	Picked Crab. / A Chantillie Basket. / Prawns.
...nderones of ...Lamb, and ...aragus points. / Compote of Pigeons, and truffles.	Peas. / Poached Eggs, and Ham.
Chine of Mutton.	*Two Rabbits.*

No. 181. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Rump of Beef à la Daube, &c.—See page 36.
A Fricassee of Chickens.—See page 37.
Bout Saigneux, and Sauce Hachis.—See page 196.

A Turbot.—See Appendix.
Fillet of Veal.—See page 138.
A Capon, with a Ragout.—See page 4.
Compote of Pigeons.—See page 119.
Tenderones of Lamb (see page 26) and Asparagus Points.—See page 52.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducklings.—See page 176.
Asparagus.—See page 7.
An Omelet.—See page 32.
Prawns.—See page 281.
Chantillie Basket.—See page 61.
Picked Crab.—See page 78.
Peas.—See page 319.
Poached Eggs and Ham.—See page 85.
Rabbits.—See page 10.

June 30.

No. 182. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Asparagus Soup, removed with a HAM braised, and Beans.			*A Green Goose.*		
Lamb Cutlets, and Spinage.		Petit Pâtés of Veal and Ham.	French Beans.		Peas.
A Neck of Veal à la Beshemell.	A Fawn.	Three Chickens à la Reine.	Gooseberry Tart.	Jelly.	Currant Tart.
Small Mutton Pies.		Calves Ears forced, and white Italian sauce.	Asparagus.		Cauliflower.
Sirloin of Beef.			*Two Turkey Poults.*		

No. 182. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Ham braised.—See page 14.
Petit Pâtés.—See Appendix.
Lamb Cutlets, and Spinage.—See page 319.
A Fawn.—See page 347.
Two Chickens à la Reine.—See page 42.
Neck of Veal à la Beshemell.—See page 14.
Calves Ears.—See page 55.
Small Mutton Pies.—See page 20.
Roast Beef.—See page 7.

SECOND COURSE.

A Green Goose.—See page 156.
Peas.—See page 319.
French Beans.—See page 9.
Jelly.—See page 31.
Gooseberry Tart.—See page 73.
Currant Tart.—See page 56.
Cauliflower —See page 18.
Asparagus.—See page 7.
Turkey Poults.—See page 285.

July 1.

No. 183. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.	
Soup Santé, removed with a HAUNCH of LAMB, larded, and Chervil Sauce.			*Two Chickens.*	
ıced Turkey, gs and back broiled.	Fillets of Mutton, and cucumber.		Peths au Gratin.	Peas.
Cheek, ı sauce achis.	A Beef Steak Pie, raised.	Breast of Veal, ragouted.	Apricot Tart.	Rhenish Cream.	Currant Tart.
ties of Rabbit, mushrooms.	Risoles in paste.		Asparagus.	Ragout Mellé.
Loin of Veal.			*Two Ducklings.*	

No. 183. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Lamb, and Chervil Sauce.—See page 53.
Fillets of Mutton and Cucumber.—See page 48.
Minced Turkey, and broiled Legs, &c.—See page 123.
A Beef Steak Pie, raised.—See page 60.
Breat of Veal ragouted.—See page 5.
Ox Cheek (see page 29) with Sauce Hachis.—See Appendix.
Risoles fried in Paste.—See page 147.
Souties of Rabbit, and Mushrooms.—See page 250.
Loin of Veal.—See page 49.

SECOND COURSE.

Two Chickens.—See page 134.
Peas.—See page 319.
Peths.—See page 32.

Currant Tart.

Butter and flour a tart-pan, and sheet it with short paste; put in the currants and sugar, but no water; cover it in; brush it over with the white of an egg, and sift a little fine sugar over it.

Rhenish Cream.—See page 50.
Apricot Tart.—See page 293.
Asparagus.—See page 7.
Ragout Mellé.—See page 9.
Ducklings.—See page 176.

July 2.

No. 184. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Giblet Soup, removed with a FILLET OF VEAL.			*Two Turkey Poults: one larded.*		
Three Breasts of Fowl larded, d asparagus peas.		A Haricot of Mutton.	Small Omelets, with sauce.		Peas.
Neck of Mutton, oiled, and turnips.	A Ham, braised, and beans.	Three Chickens, à la Reine.	Currant Tart.	Chantillie Basket.	Cherry Tart.
Calves Feet au Gratin, and sauce ravigot.		Four Pigeons braised, and mushrooms.	Asparagus.		Poultry Livers, as atlets.
Ribs of Beef.			*Two Rabbits.*		

No. 184. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 289.
Fillet of Veal.—See page 138.
Haricot of Mutton.—See page 21.
Breast of Fowl larded, (see page 109) and Asparagus Peas. See page 52.
Chickens à la Reine.—See page 42.
Ham braised and Beans.—See page 14.
Neck of Mutton boiled, &c.—See page 29.
Pigeons larded, and Mushrooms.—See page 304.
Calves Feet au Gratin.—See page 213.
Ribs of Beef.—See page 23.

SECOND COURSE.

Turkey Poults.—See page 285.
Peas.—See page 319.
Small Omelets.—See page 249.

Asparagus.—See page 7.
Cherry Tart.—See page 392.
Chantillie Basket.—See page 61.
Currant Tart.—See page 352.
Poultry Livers as Atlets (see page 92:) broil them and send them on a skewer.
Rabbits.—See page 10.

July 3.

No. 185. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a FAWN, and Chevreuil Sauce.			*Six Pigeons.*		
Fillets of Sole à l'Italienne.	Veal Olives, and ravigot sauce.		Poached Eggs, and Ham.	Asparagus.	
A raised Pie with Chicken, Ham & Veal.	A Loin of Veal à la Beshemell.	A raised Pie with Beef Steaks.	Currant Tart.	Jelly.	A Savoy Cake.
Ox Rumps, and cabbage.	Fricassee of Chicken.		Peas.	Maccaroni.	
Chine of Mutton.			*Shoulder of Lamb.*		

No. 185. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Fawn.—See page 347.
Veal Olives (see page 3) and Ravigot Sauce.—See Appendix.
Fillets of Sole à l'Italienne.—See page 43.
Raised Pie, with Beef Steaks—See page 60.
A raised Pie à la Francoise.—See page 38.
Loin of Veal à la Beshemell.—See page 14.
Fricassee of Chicken.—See page 37.
Ox Rumps, and Cabbage.—See page 5.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Ham and Eggs.—See page 85.
Asparagus.—See page 7.
Jelly.—See page 31.
Savoy Cake.—See Appendix.
Currant Tart.—See page 352.
Peas.—See page 319.
Maccaroni.—See page 9.
Shoulder of Lamb.—See page 164.

July 4.

No. 186. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Mock Turtle, removed with a NE of LAMB, and French Beans.			*Two Chickens.*		
derones of l, and Peas.	Compote of Pigeons, and mushrooms.		Cauliflower.	Peas.	
k of à la melt.	Leg of Mutton, roasted.	Matelot of Tench and Eels, &c.	Cherry Tart.	A Chantillie Cake.	Currant Tart.
t of Fawn.	Blanquet of Fowl, and truffles.		Asparagus.	Dressed Lobster, with beshemell.	
Chump of Beef.			*Two Ducklings.*		

No. 186. BILL OF FARE.

FIRST COURSE.

OCK Turtle—See page 22.
ne of Lamb, and French Beans—See page 311.
npote of Pigeons (see page 119) and Mushrooms.—
age 165.
derones of Veal, and Peas.—See page 321.

Neck of Veal à la Beshemell.—See page 14.
Leg of Mutton roasted.—See page 132.
Matelot of Tench, &c.—See page 76.
Civet of Fawn—See page 348.
Blanquet of Fowl, and Truffles.—See page 48.
Roast Beef.—See page 7.

SECOND COURSE.

Chickens.—See page 134.
Peas.—See page 319.
Cauliflower.—See page 18.
Currant Tart.—See page 352.
Chantillie Cake.—See page 77.
Cherry Tart—See page 222.
Asparagus.—See page 7.
Lobster, hot.—See page 78.
Ducklings.—See page 176.

July 5.

No. 187. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Green Pea Soup, removed with a FILLET OF VEAL.	*Green Goose.*
Petit Pâtés of Lobster. / Haricot of Mutton.	A Dressed Crab. / Peas.
Fillet of Beef larded, and Spanish sauce. / Salmon and Whitings, fried. / Leg of Lamb roasted.	Cheesecakes / Jelly. / Currant Tart.
Calves Liver and Bacon. / A Volevent, with a ragout mellé.	Cauliflower. / Fondues, in cases.
A Chine of Mutton.	*Six Pigeons.*

No. 187. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Fillet of Veal.—See page 138.
Haricot of Mutton, &c.—See page 21.

Lobster Pâtés.

Mince the lobster, put a little beshemell, and a few drops of anchovy essence; squeeze a little lemon juice, and put a very little sugar: fill the pâtés.

A Fillet of Beef larded (see page 29) and Spanish Sauce. —See Appendix.
Leg of Lamb roasted.—See page 21.
Salmon boiled, and Whitings fried.—See Appendix.
A Volevent, with a Ragout Mellé—See Appendix.
Calves Liver and Bacon.—See page 127.
Chine of Mutton.—See page 16.

SECOND COURSE

Green Goose.—See page 156.
Peas.—See page 319.
Dressed Crab.—See page 78.
Jelly.—See page 31.
Currant Tart.—See page 56.
Cheesecakes.—See page 32.
Fondues.—See page 17.
Cauliflower.—See page 18.
Pigeons.—See page 166.

July 6.

No. 188. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Asparagus Soup, removed with a FAWN.			*Two Turkey Poults: one larded.*		
A Rump of Veal à la Daube, and Peas.		Beef Steaks, and shalot-sauce.	Peas.		Spinage and Eggs.
Brisket of Beef Tremblanc, and roots.	Fish.	Chine of Lamb, and French Beans.	Currant Tart.	Prawns.	Ratifie Pudding.
Hashed Lamb, and blade-bonè broiled.		A Fowl à la beshemell.	Maccaroni.		Asparagus.
Loin of Veal.			*Four Sweetbreads.*		

No. 188. BILL OF FARE.

FIRST COURSE.

ASPARAGUS Soup.—See page 157.
Fawn.—See page 347.
Beef Steaks, &c.—See page 122.
Rump of Veal (see page 68) and Stewed Peas.—See page 321.
Chine of Lamb, and French Beans.—See page 311.
Fish.—See Appendix.
Beef Tremblanc, &c.—See page 13.
A Fowl à la Beshemell.—See page 112.
Hashed and broiled Lamb.—See page 185.
Loin of Veal.—See page 49.

SECOND COURSE.

Turkey Poults.—See page 285.
Spinage and Eggs.—See page 45.
Peas.—See page 319.

Ratifie Pudding.—See page 106.
Prawns.—See page 281.
Currant Tart.—See page 352.
Asparagus.—See page 7.
Maccaroni.—See page 9.
Sweetbreads roasted.—See page 246.

July 7.

No. 189. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a FILLET of VEAL.	*A Large Fowl.*
Fricandeau, and sorrel sauce. / Lamb Cutlets, glazed, and white Italian sauce.	Peas. / Ragout Mellé.
Neck of Mutton, ed, and cumbers. / Three Chickens à la Reine. / A Ham, braised, and beans.	Gooseberry Tart. / Jelly. / Cherry Tart.
nenels of Fowl, th sharp sauce. / A Roulard of Mutton, and roots.	Omelet Souffle. / Asparagus.
Sirloin of Beef.	*Two Ducklings.*

No. 189. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Lamb Cutlets glazed.—See page 222.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Neck of Mutton (see page 124) and Cucumbers.—See Appendix.
A Roulard of Mutton, and Roots.—See page 29.
Queuels of Fowl.—See page 300.
Roast Beef.—See page 7.

SECOND COURSE.

A large Fowl.—See page 149.
Ragout Mellé.—See page 9.
Peas.—See page 319.
Jelly.—See page 31.
Gooseberry Tart.—See page 73.
Asparagus.—See page 7.
Cherry Tart.—See page 322.
An Omelet Souffle.—See page 82.
Ducklings.—See page 176.

July 8.

No. 190. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Italian Soup, removed with a HAUNCH of LAMB, larded, and Piquant Sauce.			*Six Pigeons.*		
A Fowl à la Duchesse, with mushrooms.		Tenderones of Veal and stewed peas.	Peas.		Cauliflower, and Parmasan cheese.
Breast of Veal ragouted.	Calf's Head, hashed and grilled.	Stewed Carp and Eels.	Apricot Tourte.	Rhenish Cream.	Chantillie Cake.
Beef Collops.		A Casserole of Rice, and giblets.	Mushrooms broiled.		Asparagus.
Loin of Veal.			*A Leveret.*		

No. 190. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Haunch of Lamb (see page 53) and Piquant Sauce.—See Appendix.
Tenderones of Veal and Peas.—See page 321.
Fowl à la Duchesse.—See page 12.
Stewed Carp, and Eels.—See page 277.
Calf's Head hashed and grilled.—See page 3.

Breast of Veal ragouted.—See page 5.
Casserole of Giblets.—See page 98.
Beef Collops.—See page 87.
Loin of Veal.—See page 49.

SECOND COURSE.

Pigeons.—See page 166.
Cauliflower à la Flamond.—See page 99.
Peas.—See page 519.
Chantille Cake.—See page 77.
Rhenish Cream.—See page 50.
Apricot Tourte.—See page 17.
Mushrooms broiled.—See page 66.
Asparagus.—See page 7.
Leveret.—See page 18.

July 9.

No. 191. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a LOIN of VEAL à la Beshemell.		*Two Turkey Poults: one larded.*	
Crockets.	Souties of Mutton with scooped potatoes.	Cauliflower.	Peas.
lets of Rabbit larded, and paragus peas.	Three Chickens à la Reine.	An Omelet.	Ragout Mellé.
Ham braised, and beans.	Chine of Mutton, and French Beans.	A Savoy Cake	Gooseberry Tart.
leg of Lamb, ed, and spinage	Three Sweetbread larded, and sorrel sauce.	Two Ducks.	Five Pigeons.
Venison Fry.	Petit Pâtés of Sweetbread.	Cherry Tart.	Orange Souffle
Soup Sante, removed with RIBS OF BEEF.		Maccaroni	Mushrooms.
		Stewed Peas.	French Beans, with sauce.
		A Leveret.	

No. 191. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.

Loin of Veal à la Beshemell.—See page 14.

Souties of Mutton, (see page 38) with scooped Potatoes. Fry them in clarified butter until they are done of a nice brown, put them in the middle of the dish, and piquant sauce over them.

Crockets.—See page 49.

Chickens à la Reine.—See page 42.

Fillets of Rabbit larded, and Asparagus Peas.—See p. 64.

Chine of Mutton (see page 16) and French Beans.—See page 276.

Ham braised.—See page 14.

Sweetbreads larded.—See page 94.

Leg of Lamb boiled, and Spinage.—See page 126.

Petit Pâtés of Veal and Ham.

Mince an equal quantity of each, pût beshemell, and finish the same as chicken pâtés.

Venison Fry.

Cut the liver in thin slices, and put it between two plates while the other parts are preparing; cut the fat gut into lengths of about an inch, put that and the other white part with the velvet from the horns in to blanch for about fifteen minutes; peel the hair from the velvet, and trim the other parts; split the sweetbreads, cut as many slices off the belly part of bacon, as you have liver; fry the bacon first, and pour the greater part of the liquor that comes from the bacon into a small stewpan, or any thing that is handy; then put the liver in the frying pan, season both sides with a little pepper and salt, (the liver takes very little time in doing); when it is done, take it up and put it on the back of a wire sieve, (not brass wire, but iron wire) then put the other part of the liquor that came from the bacon into the pan; when hot, put in the white part of the fry, sprinkle it with pepper and salt, and turn it over with a slice; when of a nice brown, take it up, and put it on the wire sieve, then put some lard into a stewpan, have some picked parsley (of the curly sort) that has been dried before the fire, put it into the parsley fryer, and put that into the hot lard; about

inute will be sufficient: dish the liver and bacon (one ce after the other) round the dish; put the parsley in the ldle, and lay the white part of the fry upon the parsley: d poivrade sauce in a boat.
oup Santé.—See page 38.
ribs of Beef.—See page 23.

SECOND COURSE.

arkey Poults.—See page 285.
eas.—See page 319.
auliflower.—See page 18.
agout Mellé.—See page 9.
n Omelet.—See page 32.
oseberry Tart.—See page 73.
voy Cake.—See Appendix.

Ducks.

ason them with chopped sage and onion, and mixed er and salt; the ducks will take about twenty minutes; nem be at the fire about five minutes before they are d; baste them with butter, and sprinkle them with nd flour; put gravy on the dish, and then the ducks.
B. Let them be as high frothed as possible, and be l not to put the gravy over the ducks.
eons.—See page 166.
nge Souffle.—See page 99.
rry Tart.—See page 322.
shrooms.—See page 17.
ccaroni.—See page 9.
ved Peas.—See page 321.
ch Beans.—See page 9.
ret.—See page 18.

July 10.

No. 192. BILL OF FARE.

FIRST COURSE.

Vermicelli Soup,

removed with a

BRISKET of BEEF Tremblanc, and Roots.

Timball of Maccaroni, &c.	Small raised Pie of Veal, Ham, &c.
Breast of Veal, and peas.	Neck of Mutton à la Jardinier.
Compote of Pigeons, &c.	Neat's Tongue in Cutlets, and stewed greens.

Haunch of Lamb larded, and cucumber.	Frame.	Fillet of Veal à la Daube, &c.

Three Chickens à la Reine.	Two Ducks à l'Italienne.
A Fricandeau, and sorrel sauce.	Lamb's Head, &c.
Small raised Pie, with Beef Steaks.	Casserol of Rice and Rabbit.

Soup,

removed with a

CHINE OF MUTTON.

SECOND COURSE.

A Green Goose.

Basket of Pastry.	Chantillie Bask
French Beans, and sauce.	Peas.
Blanc Mange.	Jelly au Marb
Ragout Mellé.	Fondue in a c

Four Sweebreads.	Frame.	Shoulder Lamb.

Spinage in Boxes.	Ham and Eggs.
Orange Jelly.	Cederata Cream.
Stewed Peas.	Asparagus.
Chantillie Basket.	Basket of Pastry.

Two Chickens.

No. 192. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Brisket of Beef Tremblanc.—See page 13.
A Small Raised Pie of Veal, Ham, Chickens, &c.—See ge 38.
A Timball of Maccaroni, and Chicken.—See page 58.
Breast of Veal, (see page 43) and stewed Peas.—See ge 321.

A Neck of Mutton à la Jardinier.

Trim a neck of mutton as for larding; cut the red part of rrots the same as bacon for larding, and use it in the same inner very thick: finish it as a neck of mutton larded, : page 27; put a purée of roots under it: garnish with rrot.

A Neat's Tongue in Cutlets, and Stewed Greens.

Boil the greens and squeeze them very dry, chop them ite fine, and put them into a stewpan with about two nces of butter, and a quarter of a pint of best stock; set : stewpan over the fire, keep stirring them during the time :y are on the fire, and put a little pepper and salt; when : greens are hot, and become quite dry, put them on the ddle of the dish raised as high as they will admit of; and t the tongue round them: garnish with carrot inside and tside the tongue, and put a carrot rose in the middle of : greens.
Compote of Pigeons.—See page 119.
Fillet of Veal à la Daube.—See page 90.
Haunch of Lamb (see page 58) and Cucumbers.—See pendix.
Chickens à la Reine.—See page 42.

Two Ducks à l'Italienne.

Bone two ducks and fill them with good force-meat, and w them up; put the bones and giblets, and any other mmings into a stewpan, six onions, a faggot, a few blades mace, three bay leaves, and a pint of stock; put the cks in, and half a pint of white wine, and cover them

over with bacon and paper; set them on a slow stove to simmer for an hour and a half, then strain the liquor from them, and skim the fat very clean; reduce it nearly to a glaze, and then put some coulis to it; squeeze a Seville orange, or a lemon in, glaze the ducks, put the sauce on the dish, and the ducks afterwards: garnish with paste.

Lamb's Head.—See page 21.

Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.

A Casserole of Rice and Rabbit (see page 98). Use rabbits instead of giblets; prepared the same as for a fricassee.

Soup of any sort.

Chine of Mutton.—See page 16.

Small raised Pies, with Beef.

Mince the beef as fine as you would mutton, and finish the same way as small mutton pies.—See page 20.

SECOND COURSE.

A Green Goose.—See page 156.
Chantillie Basket.—See page 61.
Two Baskets of Pastry.—See page 23.
Peas.—See page 319.
French Beans.—See page 9.
Jelly.—See page 31.
Blanc Mange.—See page 65.
Fondues.—See page 17.
Ragout Mellé.—See page 9.
Shoulder of Lamb.—See page 164.
Four Sweetbreads roasted.—See page 246.
Ham and Eggs.—See page 85.
Spinage in Boxes.—See page 347.
Cederata Cream —See page 33.
Jelly.—See page 31.
Stewed Peas—See page 321.
Asparagus.—See page 7.
Chantillie Basket.—See page 61.
Chickens.—See page 134.

July 11.

No. 193. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,

removed with a

FAWN, with Piquant Sauce.

ves Feet à spagnole.	Small Mutton Pies.
ts of Fowl, ed, and agus peas	Chine of Lamb, larded, and cucumber sauce.
t of Lamb, glazed, spinage.	Sheeps Rumps, boned, forced, and braised, and kidneys, with Spanish sauce.
sed à ns.	Frame. A raised Pie of Maccaroni, &c.
f Olives, and d potatoes.	Veal and Ham Cutlets, with shalot sauce.
ot Beef, d, and th onion ce.	Mutton Cutlets, larded, and sorrel sauce.
ent, with co. ops.	A Matelot of Rabbit, &c.

Vermicelli Soup,

removed with a

SIRLOIN OF BEEF.

SECOND COURSE.

Two Ducklings.

Spinage and croutons.	Stewed Peas.
Gooseberry Tart.	Small Puddings.
Atlets of Livers.	An Omelet.
Mushrooms	Cauliflower.
Six Pigeons.	Frame. Two Chickens, one larded.
Cauliflower, and sauce.	Mushrooms.
An Omelet of Asparagus.	Peths.au Gratin.
Small Puddings.	Cherry Tart.
Peas, plain.	French Beans.

Two Rabbits.

No. 193. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
A Fawn.—See page 347.
Small Mutton Pies.—See page 20.
Chine of Lamb, and Cucumber Sauce.—See page 68.
Fillets of Fowl larded, (see page 63) and Asparagus Peas.—See page 52.
Sheeps Rumps and Kidneys, &c.—See page 37.
Breast of Lamb glazed, and Spinage.—See page 197.
A raised Pie, with Maccaroni.—See page 84.
A raised Pie à la Amiens.—See page 53.
Veal and Ham Cutlets.—See page 189.
Beef Olives, and scooped Potatoes.—See page 80.
Mutton Cutlets larded, (see page 279) and Sorrel Sauce.—See Appendix.
Fillets of Beef larded (see page 29), and Spanish Sauce.—See Appendix.
A Matelot of Rabbit, &c.—See page 333.
A Volevent, with White Collops.—See page 235.
Vermicelli Soup.—See page 16.
Roast Beef.—See page 7.

SECOND COURSE.

Ducklings.—See page 176.
Stewed Peas.—See page 321.
Spinage.—See page 45.
Small Puddings.—See Appendix.
Gooseberry Tart.—See page 73.
An Omelet.—See page 32.
Atlets of Liver.—See page 92.
Cauliflower.—See page 13.
Mushrooms.—See page 17.
Chickens.—See page 134.
Pigeons.—See page 165.
Peths.—See page 32.
An Omelet of Asparagus.—See page 66.
Cherry Tart.—See page 322.
French Beans.—See page 9.
Peas.—See page 319.
Rabbits.—See page 10.

July 12.

No. 194. BILL OF FARE.

FIRST COURSE.	
Rice Soup, removed with a LOIN OF VEAL.	
Capilotade of Duckling.	Tenderones of Veal, and Peas.
eef Tremblanc, with roots.	Leg of Lamb, an French Beans.
Mat dot of arp and Eels.	Turbot and Soles, fried.
large Fowl, h a ragout of eetbread and truffies.	Bout Saigneux, with capers.
eet Collops, th basil, and panish sauce.	Lamb Cutlets, and piquant sauce.
Pea Soup, removed with a CHINE OF MUTTON.	

SECOND COURSE.	
Guinea Fowl, larded.	
Savoy Cake.	Jelly.
French Beans.	Peas.
Fondue in a case.	Ragout Meilé.
Four Sweetbreads, roasted.	Six Pigeons.
Artichoke Bottoms, ragouted.	Lobster, dressed.
Asparagus.	Cauliflowers, with sauce.
Blanc Mange.	Gooseberry Tart.
A Leveret, larded.	

No. 194. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 136.
Loin of Veal.—See page 49.
Tenderones, and Peas.—See page 321.
Capilotade of Ducklings.—See page 169.
Leg of Lamb (see page 21) and French Beans.—See ge 311.

Beef Tremblanc, and Roots.—See page 13.
Turbot and Soles fried.—See Appendix.
Matelot of Carp, &c.—See page 277.
Bout Saigneux, and Capers.—See page 196.
A large Fowl à la Broche, with a Ragout and Truffles.—See page 4.
Lamb Cutlets (see page 91) and Piquant Sauce.—See Appendix.
Beef Collops.—See page 87.
Pea Soup.—See page 104.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Jelly.—See page 31.
Savoy Cake.—See Appendix.
Peas.—See page 319.
French Beans.—See page 9.
Ragout Mellé.—See page 9.
Fondue.—See page 17.
Pigeons.—See page 166.
Sweetbreads roasted.—See page 246.
Lobster dressed.—See page 78.
Artichoke Bottoms.—See page 44.
Cauliflower.—See page 18.
Asparagus.—See page 7.
Gooseberry Tart.—See page 73.
Blanc Mange.—See page 65.

Leveret larded.

Prepare it the same as a hare (see page 18).—Lard it very close, and the bacon should be rather larger than is used for other things, as the leveret will require more time to be at the fire.

N. B. It will take twenty minutes; be sure to keep basting it with butter during the time it is at the fire.

July 13.

No. 195. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Flamond, removed with a FILLET of VEAL.		*Two Ducks.*	
Blanquet of wl, and truffles.	Lambs Feet, with mushrooms.	Gooseberry Tart.	Fondues, in cases.
Matelot of Tench, &c.	Ox Rumps and cabbage, with Spanish sauce.	Peas.	French Beans.
eg of Lamb, roasted.	Neck of Venison.	Two Chickens.	Shoulder of Lamb.
candeau and Sorrel.	A Pike baked, &c.	Cauliflower.	Asparagus.
ricassee of Chicken.	A Souties of Sweetbread.	Spinage, in boxes.	Currant Tart.
Chine of Mutton.		*Two Rabbits.*	

No. 195. BILL OF FARE.

FIRST COURSE.

OUP à la Flamond.—See page 12.
llet of Veal.—See page 138.
lanquet of Fowl, and Truffles.—See page 48.
x Rumps, and Cabbage.—See page 5.
atelot of Tench.—See page 76.

Neck of Venison.

neck of venison will take about an hour and a half;
reparation, see page 2.
g of Lamb roasted.—See page 21.
ke baked.—See page 255.

Fricandeau (see page 28) and Sorrel.—See Appendix.
Souties of Sweetbread.—See page 54.
Fricassee of Chicken.—See page 37.
Chine of Mutton.—See page 16.
Lamb's Feet (see page 52) with Mushrooms.—See page 17.

SECOND COURSE.

Two Ducks.—See page 363.
Fondues.—See page 17.
Gooseberry Tart.—See page 73.
French Beans.--See page 9.
Peas.—See page 319.
Shoulder of Lamb.—See page 164.
Chickens.—See page 134.
Asparagus.—See page 7.
Cauliflower.—See page 18.
Spinage in Boxes.—See page 347.
Currant Tart.—See page 352.
Rabbits.—See page 10.

July 14.

No. 196. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a HAUNCH OF VENISON.		*Two Turkey Poults.*	
Risoles, fried in paste.	Cutlets of Mutton, Riblette.	Trifle.	Jelly.
Lamb's Head à la Royal.	Chump of Veal à la Daube, and peas.	Cauliflower, and sauce.	Peas.
Ham braised, and beans.	Three Chickens à la Reine.	Two Rabbits.	Four Pigeons.
Breast of Venison, and roots.	Roulard of Mutton, and sauce hachis.	Asparagus.	French Beans.
Rabbit à la Duchesse.	Quenels, with Italian sauce.	Rhenish Cream.	Savoy Cake.
Soup Julien, removed with a SIRLOIN OF BEEF.		*A Goose.*	

No. 196. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Mutton Cutlets Riblette.—See page 130.
A Haunch of Venison.—See page 2.
Risoles fried in paste.—See page 147.
Chump of Veal à la Daube (see page 68) and Peas.—See page 321.

Lamb's Head à la Royal.

Boil the liver and heart, (the liver will not take near so much boiling as the heart); take the liver up, and mince it; make a sufficient quantity of coulis hot; season it with a little pepper and salt; squeeze half a lemon in it, and a very little sugar, so as to make it palatable; then put in the mince, and set the stewpan by the side of a slow stove to keep hot; be careful that it does not boil, as the liver would become hard. Put the mince on the dish, and the head, tongue, and heart on it.—See page 21.
Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Roulard of Mutton.—See page 29.
Breast of Venison stewed, and Haricot Roots.—See p. 15.
Quenels and Italian Sauce.—See page 300.
Rabbit à la Duchesse.—See page 12.
Soup Julien.—See page 161.
Roast Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.
Jelly.—See page 31.
Trifle.—See page 8.
Peas.—See page 319.
Cauliflower.—See page 18.
Pigeons.—See page 166.
Rabbits.—See page 10.
Asparagus.—See page 7.
French Beans.—See page 9.
Savoy Cake.—See Appendix.
Rhenish Cream.—See page 50.
A Goose.—See page 156.

July 15.

No. 197. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a LOIN OF VEAL.			*Two Ducks.*		
Minced and broiled Turkey.		Hashed Venison.	Cauliflower à la Flamond.		Peas.
Beef Tremblanc, and roots.	A Fawn.	Leg of Lamb, roasted.	Apricot Tart.	Chantillie Basket.	Gooseberry Tart.
Compote of Pigeons.		Matelot of Rabbit.	French Beans.		Maccaroni.
A Chine of Mutton.			*A Leveret.*		

No. 197. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Loin of Veal.—See page 49.
Minced and broiled Turkey.—See page 123.

Hashed Venison.

Cut the venison into neat thin slices (either from the haunch or neck) as near in the shape of a cutlet as the venison will admit of; lay the venison in a stewpan round the sides, (the same as cutlets on a dish); put the gravy belonging to the venison (if any left) in the stewpan: if none, put about a quarter of a pint of stock; sprinkle the venison with pepper and salt; cut a sheet of paper round to the size of the stewpan, and put it over the meat, to keep the steam in while it is warming; the trimmings and lean pieces put into a stewpan, with two large onions sliced, a faggot of

thyme and parsley, and a pint of stock; set the stewpan on a stove to boil slow for two hours, then strain it, and skim off the fat; put about an ounce of butter into a stewpan, and set it on the fire to melt; when melted, put as much flour as will dry up the butter, keep stirring it over the fire for a few minutes, then put the liquor that the venison was boiled in; give it a boil up, keep stirring it while on the fire, then strain it through a hair sieve into another stewpan; set the venison that is for the dish on the stove, and let it simmer about five minutes, or just to make the venison hot; then put it round the side of the dish, and put the gravy the venison was warmed up in into the sauce; give it all a boil up, and put it in the middle of the dish.

N.B. Remember that there is none of the fat trimmed off, as the fat of venison is reckoned the most delicious part.

Leg of Lamb.—See page 21.
Fawn.—See page 347.
Beef Tremblanc.—See page 13.
Matelot of Rabbit.—See page 333.
Compote of Pigeons.—See page 119.
Chine of Mutton.—See page 16.

SECOND COURSE.

Ducks.—See page 363.
Peas.—See page 319.
Cauliflower à la Flamond.—See page 99.
Maccaroni.—See page 9.
Gooseberry Tart.—See page 73.
Apricot Tart.—See page 293.
Chantillie Basket.—See page 61.
French Beans.—See page 9.
Leveret.—See page 18.

July 16.

No. 198. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Vermicelli Soup, removed with a NECK OF VENISON.			*A Guinea Fowl.*		
White Collops.	Petit Pâtés of Veal and Ham.		Ragout Melle.	Peas, stewed.	
Civet of Fawn.	Fillet of Veal.	Chine of Lamb, and cucumbers	Small Pastry.	Jelly.	Rice Fritters, glazed.
Semels of Farce, and sauce poivrade.	Calves Feet, and white Italian sauce.		French Beans.	Peths, with fried parsley.	
Ribs of Beef.			*Shoulder of Lamb.*		

No. 198. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Neck of Venison.—See page 36.
White Collops.—See page 15.
Petit Pâtés of Veal and Ham.—See page 362.
Chine of Lamb, and Cucumber.—See page 68.
Fillet of Veal.—See page 138.
Civet of Fawn.—See page 348.
Semels of Farce.—See page 154.
Calves Feet and White Italian Sauce. The calves feet are prepared the same as page 285.—For Italian sauce, see Appendix.
Ribs of Beef.—See page 23.

SECOND COURSE.

Guinea Fowl.—See page 183.
eas stewed.—See page 321.
agout Mellé.—See page 9.
ice Fritters.—See page 77.
elly.—See page 31.
nall Pastry.—See page 132.
eths.—See page 32.
rench Beans.—See page 9.
houlder of Lamb.—See page 164.

July 17.

No. 199. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.		
Soup à la Flamond, removed with a HAUNCH OF LAMB, and French Beans.		*Two Turkey Poults.*		
erones of and Peas.	Venison Fry.	Artichoke Bottoms, ragouted.	Peas.	
k of la ell.	A Fawn. Beef Tremblanc, and roots.	Jelly.	A Savoy Cake.	Cederata Cream.
led Fowl, shrooms.	A Civet of Leveret, with small onions.	French Beans.	Ragout.	
Loin of Veal.		*Six Pigeons.*		

No. 199. BILL OF FARE.

FIRST COURSE.

UP à la Flamond.—See page 12.
unch of Lamb, and French Beans.—See page 53.
nison Fry.—See page 262.
derones of Veal, and Peas.—See page 321.
Fawn.—See page 347.

Beef Tremblanc.—See page 13.
Neck of Veal à la Beshemell.—See page 14.
A Civet of Leveret.—See page 26.
Broiled Fowl, and Mushrooms.—See page 165.
Loin of Veal.—See page 49.

SECOND COURSE.

Turkey Poults.—See page 285.
Peas.—See page 319.
Artichoke Bottoms.—See page 50.
Jelly.—See page 31.
Cederata Cream.—See page 33.
Savoy Cake.—See Appendix.
Ragout Mellé.—See page 9.
French Beans.—See page 9.
Pigeons.—See page 166.

July 18.

No. 200. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a HAUNCH OF VENISON.			*A Guinea Fowl.*		
Lamb's Feet and mushrooms.		Pigeon Pie.	Maccaroni.		Peas.
Neck of Mutton, boiled, and turnips.	A Ham braised, and beans.	Three Chickens à la Reine.	Currant Tourte.	Spanish Fritters.	Gooseberry Tart.
Small Mutton Pies.		A Fricassee of Rabbit.	French Beans.		An Omelet Soufflé
Chump of Beef.			*Two Ducklings.*		

No. 200. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Lamb's Feet, and Mushrooms.—See page 52.

Pigeon Pie in a Dish.

is pie is made of the pigeons from the last day's dinner; he beef steaks on to stew for two hours, then put them e dish, and the pigeons on them: finish the same as in 130.

im braised.—See page 14.
ickens à la Reine.—See page 42.
ck of Mutton boiled, &c.—See page 29.
fricassee of Rabbit.—See page 69.
all Mutton Pies.—See page 20.
ast Beef.—See page 7.

SECOND COURSE.

Guinea Fowl.—See page 183.
is.—See page 319.
ccaroni.—See page 9.
oseberry Tart.—See page 73.
inish Fritters.—See page 89.
rant Tourte.—See page 56.
Omelet.—See page 32.
nch Beans.—See page 9.
cklings.—See page 176.

July 19.

No. 201. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Green Pea Soup, removed with a LOIN OF VEAL.			*Six Pigeons.*		
ts of son.		Sweetbreads larded, and an emince.	Pickled Salmon.		Peas.
,	Leg or Lamb, roasted.	A Turbot and Soles, fried.	Cherry Tart.	A Ratific Pudding.	Currant Tart.
a la larded, ragon.		Scotch Collops, with truffles and morels.	French Beans.		Prawns.
Chine of Mutton.			*Ribs of Lamb.*		

No. 201. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Loin of Veal.—See page 49.
Sweetbreads larded, and an Emince..—See page 94.

Cutlets of Venison.

Cut the cutlets from the neck and broil them, season them with pepper and salt; let the dish be very hot that the cutlets are put on; one half of the cutlets should be kept back and not put on the gridiron until the dinner leaves the kitchen; when sent up, cover them with a plate; if there is no cover for the dish: venison in every way should be sent to table as hot as possible.

Turbot and Soles fried.—See Appendix.
Leg of Lamb roasted.—See page. 21.
Chine of Mutton.—See page 16.

Trout, plain boiled.

Put a little salt and vinegar in the water; put them on the fire in cold water; when they come to a boil, put a little cold water to them, and take them from the fire: send anchovy and butter in a boat.

Scorch Collops.—See page 49.
Rabbits à la Oporto.—See page 42.

SECOND COURSE.

Pigeons.—See page 166.
Peas.—See page 319.
Ratifie Pudding.—See page 106.

Pickled Salmon.

Pickled salmon is generally had from the oyster purveyors. If it should be desired to be pickled at home, it is done in the following manner: the salmon should of course

irst cleaned and scaled, then split down the middle, and into proper sized pieces; as for the number of pieces the salmon is to be cut into depends upon the size of salmon; put the salmon into a fish kettle, and as much water as will barely cover it: add about a pint of gar, and a handful of salt, about a dozen bay leaves, le mace, and some white whole pepper; when the on is done, take it up, and lay it on a clean cloth; put iquor into a smaller vessel, and set it on a quick stove il until three parts reduced; then put it into a pan to ; when cold, put the salmon in it: salmon done this will retain its goodness for several months.

terry Tart.—See page 322.

rrant Tart.—See page 352.

awns.—See page 281.

ench Beans.—See page 9.

bs of Lamb.—See page 239.

July 20.

No. 202. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Cressey, removed with a NECK OF VENISON.			*Two Chickens: one larded.*		
nd Ham tlets.	Beef Palates, rolled, &c.		Fondues in cases.	Peas, stewed.	
f nd rs.	Sturgeon à la Broche.	Fillet of Veal.	Lobster, dressed.	Chantillie Cake.	Picked Crab.
ote of con.	Beef Steaks, with shalot sauce.		Spinage and Eggs.	Cheesecakes.	
Leg of Mutton.			*A Leveret.*		

No. 202. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Neck of Venison.—See page 2.
Sturgeon à la Broche.—See Appendix.
Beef Palates rolled, &c.—See page 6.
Veal and Ham Cutlets.—See page 189.
Fillet of Veal.—See page 138.
Chine of Lamb, and Cucumbers.—See page 68.
Beef Steaks.—See page 122.
Compote of Pigeon.—See page 119.
Leg of Mutton roasted.—See page 132.

SECOND COURSE.

Chickens.—See page 134.
Stewed Peas.—See page 321.
Fondues.—See page 17.
Chantillie Cake.—See page 77.
Picked Crab.—See page 78.
Dressed Lobster.—See page 78.
Cheesecakes.—See page 32.
Spinage (see page 45) and Eggs.—See page 82.
Leveret.—See page 18.

July 21.

No. 203. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a HAUNCH OF VENISON.		*Two Turkey Poults.*	
weetbreads and sorrel auce.	Mutton Cutlets Riblette.	Cauliflower and Beshemell.	Peas, stewed.
of l. ed.	Three Chickens à la Reine. / Leg of Lamb, roasted.	Gooseberry Tart.	Jelly. / Cherry Tart.
elot of bbit.	Bacon, glazed, and beans.	French Beans. à la Crême.	Artichokes.
Sirloin of Beef.		*A Leveret.*	

No. 203. BILL OF FARE.

FIRST COURSE.

JP Santé.—See page 38.
inch of Venison.—See page 2.
.ton Cutlets Riblette.—See page 130.
etbreads larded, (see page 84) and Sorrel Sauce.—
)pendix.
of Lamb roasted.—See page 21.
‹ of Veal.—See page 129.
kens à la Reine.—See page 42.

Bacon and Beans.

n the bacon is boiled enough, take it up and pull the
f and glaze it; put the beans on the dish, and the
on them: send parsley and butter, for the beans, in

:lot of Rabbit.—See page 383.
t Beef.—See page 7.

SECOND COURSE.

Turkey Poults.—See page 285.
Stewed Peas.—See page 321.
Cauliflower.—See page 18.
Jelly.—See page 31.
Cherry Tart.—See page 322.
Gooseberry Tart.—See page 73.
French Beans.—See page 9.
Leveret.—See page 18.

Artichokes.

Trim a few of the outside leaves off, and cut the botto even; if young, half an hour will boil them: send h melted butter in a boat.

July 22.

No. 204. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice and Chicken, removed with a FILLET OF VEAL.		*Two Ducks.*	
Roulard of Mutton.	Minced and broiled Turkey.	Ragout Mellé.	Peas.
A Neck of Venison.		A Gooseberry Tart.	
Souties of Veal, and cucumbers.	Ox Rumps and cabbage, with Spanish sauce.	French Beans.	Maccaroni.
Chine of Mutton.		*Shoulder of Lamb.*	

No. 204. BILL OF FARE.

FIRST COURSE.

RICE and Chicken Soup.—See page 136.
Fillet of Veal.—See page 138.
Chine of Mutton.—See page 16.
Neck of Venison.—See page 2.
Minced and broiled Turkey.—See page 123.
A Roulard of Mutton (see page 29) and Piquant Sauce.—See Appendix.
Ox Rumps, and Cabbage.—See page 5.
Couties of Veal, and Cucumber.—See page 68.

SECOND COURSE.

Ducks.—See page 408.
Peas.—See page 319.
Ragout Mellé.—See page 9.
Gooseberry Tart.—See page 73.
Maccaroni.—See page 9.
French Beans.—See page 9.
Shoulder of Lamb.—See page 164.

July 23.

No. 205. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a of LAMB boiled, LOIN fried, and Spinage.	*Two Chickens.*
Breasts of ...rded, and ...mace. / Haricot of Mutton.	Stewed Peas. / Fondues, in cases.
Neck of Mutton roasted.	Currant Tart. / Savoy Cake. / Cheesecakes
...on Fry. / Fricandeau and Sorrel.	Spinage, in boxes. / French Beans.
Ribs of Beef.	*Two Rabbits.*

No. 205. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.

Leg of Lamb boiled, Loin fried, and Spinage.—See page 26.

Haricot of Mutton.—See page 21.

Breast of Fowl larded, and an Emince.—See page 109.

Neck of Mutton roasted.—See page 124.

Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.

Venison Fry.—See page 362.

Ribs of Beef.—See page 23.

SECOND COURSE.

Chickens.—See page 134.

Fondues.—See page 17.

Stewed Peas.—See page 321.

Savoy Cake.—See Appendix.

Cheesecakes.—See page 32.

Currant Tart.—See page 352.

Spinage in Boxes.—See page 347.

French Beans.—See page 9.

Rabbits.—See page 10.

July 24.

No. 206. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a BRISKET of BEEF Tremblanc, and Roots.		*Six Pigeons.*	
Broiled Fowl, and mushrooms.	Calves Feet à la Espagnole.	Cauliflower à la Flamond.	Stewed Peas.
Neck of Venison.		A Gooseberry Tart.	
Capilotade of Rabbit.	Hashed Lamb, and Blade Bone grilled.	French Beans.	Ham and Poached Eggs.
Loin of Veal.		*A Leveret.*	

No. 206. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Brisket of Beef Tremblanc.—See page 13.
Calves Feet à la Espagnole.—See page 285.
Broiled Fowl, &c.—See page 165.
Neck of Venison.—See page 2.
Hashed Lamb, and Blade-bone grilled.—See page 185.
Capilotade of Rabbit.—See page 169.
Loin of Veal.—See page 49.

SECOND COURSE.

Pigeons.—See page 166.
Stewed Peas.—See page 321.
Cauliflower à la Flamond.—See page 99.
Gooseberry Tart.—See page 73.
Ham and Eggs.—See page 85.
French Beans.—See page 9.
Peveret.—See page 18.

July 25.

No. 207. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a HAUNCH OF VENISON.	*Two Ducks.*
Chickens Reine. / Lamb Cutlets, and cucumbers.	Mushrooms. / Stewed Peas.
A Fillet of Veal.	A Currant Tart.
Pates of and Ham. / Bacon and Beans.	French Beans. / Ragout Mellé.
Chump of Beef.	*Two Turkey Poults.*

No. 207. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Lamb Cutlets.—See page 91.
Chickens à la Reine.—See page 42.
Fillet of Veal.—See page 138.
Bacon and Beans.—See page 383.
Petit Pâtés of Veal and Ham.—See page 362.
Roast Beef.—See page 7.

SECOND COURSE.

Ducks.—See page 363.
Stewed Peas.—See page 321.
Mushrooms.—See page 17.
Currant Tart.—See page 352.
French Beans.—See page 9.
Ragout Mellé.—See page 9.
Turkey Poults.—See page 285.

July 26.

No. 208. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Green Pea Soup, removed with a LOIN OF VEAL.			*Two Chickens: one larded.*		
A Civet of Hare.	Blanquet of Veal, and cucumber.		Gooseberry Tart.	Peas.	
Sturgeon à la Broche.	Leg of Lamb, roasted.	Soles boiled and fried.	Anchovy Toast.	A Savoy Cake.	Lobster au Gratin.
Fricassee of Rabbit, with mushrooms.	Capilotade of Duck.		French Beans, and white sauce.	Small Pudding Curd and Almo and wine sauce	
Chine of Mutton.			*A Leveret.*		

No. 208. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Loin of Veal.—See page 49.
Leg of Lamb roasted.—See page 37.

Blanquet of Fowl, and Cucumber.

Blanquet of Fowl (see page 72), and Cucumber. Peel cucumber, then cut it in quarters; cut the seed out, each quarter into three pieces; put them in vinegar and er, with some pepper and salt in it; let the cucumber ain in it for an hour; then put a little stock and a small of butter into a stewpan, and the cucumbers; set them a slow stove to simmer until quite tender, then put the umbers to the blanquet.

Civet of Hare.—See page 26.
oles boiled and fried.—See Appendix.
turgeon à la Broche.—See Appendix.
apilotade of Duck.—See page 169.
ricassee of Rabbit.—See page 275.
hine of Mutton.—See page 16.

SECOND COURSE.

nickens.—See page 134.
as.—See page 319.
oseberry Tart.—See page 73.
bster au Gratin.—See page 50.
all Puddings.—See Appendix.
nch Beans.—See page 9.
chovy Toast.—See page 78.
voy Cake.—See Appendix.
veret.—See page 18.

July 27.

No. 209. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Flamond, removed with a NECK OF VENISON.			*Two Ducks.*		
Pigeons à la Crapaudine.		Beef Steaks, with shalot sauce.	Crayfish.		Peas.
Lamb's Head grilled, and an emince.	Turbot and Fillets of Sole, fried.	Breast of Veal, ragouted.	Blanc Mange.	Ratifie Pudding.	Orange Souffle.
Scorch Collops.		A Casserole of Rice and Giblets	Spinage and Eggs.		Anchovy Toast
Loin of Veal.			*Two Rabbits.*		

No. 209. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Neck of Venison.—See page 2.
Loin of Veal.—See page 49.
Beef Steaks.—See page 122.
Pigeons à la Crapaudine.—See page 98.
Turbot and Fillets of Sole fried.—See Appendix.
Breast of Veal ragouted.—See page 5.

Lamb's Head grilled, and an Emince.

Prepare the head as directed in page 21.—Boil the liver and heart, mince them fine, and put some coulis to the mince; make it quite hot, squeeze half a lemon, and put a little pepper, salt, and sugar; put the mince on the dish, and the head on the mince: garnish with fried bacon, cut thin.

A Casserole of Rice and Giblets.—See page 98.
Scorch Collops.—See page 49.

SECOND COURSE.

Ducks.—See page 363.
Peas.—See page 319.
Crayfish.—See page 304.
Ratifie Pudding.—See page 106.
Orange Souffle.—See page 99.
Blanc Mange.—See page 65.
Anchovy Toast.—See page 78.
Spinage (see page 45) and Eggs.—See page 82.
Rabbits.—See page 10.

July 28.

No. 210. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Vermicelli Soup, removed with a			*Six Pigeons.*		
AWN, and Chevreuil Sauce.					
glazed, and Beans.	White Collops.		Cauliflower, and Beshemell.	Peas stewed.	
e of , and abers.	Two Chickens à la Reine.	Neck of Veal à la Beshemell.	Gooseberry Tart.	Jelly.	Currant Tart.
lerones of à la Poulet.	Mutton Cutlets Riblette.		French Beans, and white sauce.	Ragout Mellé.	
Sirloin of Beef.			*A Green Goose.*		

No. 210. BILL OF FARE.

FIRST COURSE.

ERMICELLI Soup.—See page 16.
Fawn.—See page 347.
White Collops.—See page 15.
Bacon and Beans.—See page 383.
Chickens à la Reine.—See page 42.

Neck of Veal à la Beshemell.—See page 14.
Chine of Lamb and Cucumbers.—See page 68.
Mutton Cutlets Riblette.—See page 130.
Tenderones of Lamb à la Poulet.—See page 26.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Stewed Peas.—See page 321.
Cauliflower.—See page 18
Jelly.—See page 31.
Currant Tart.—See page 352.
Gooseberry Tart —See page 73.
Ragout Mellé.—See page 9.
French Beans.—See page 9.
A Green Goose.—See page 156.

July 29.

No. 211. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a LOIN OF VEAL.	*A Guinea Fowl, larded.*
Mutton Cutlets larded, and sorrel sauce. / Minced and broiled Chicken.	Stewed Peas. / Artichoke Bottoms, ragouted.
Shoulder and Breast of Venison, stewed, and roots. / Leg of Lamb, roasted. / Calf's Head hashed, and grilled.	Apricot Tart. / A Savoy Cake. / Currant Tart.
Beef Collops. / Two Sweetbreads larded, and an eminence.	Cauliflower à la Flamond. / French Beans à la Creme.
A Chine of Mutton.	*Two Rabbits.*

No. 211. BILL OF FARE.

FIRST COURSE.

OUP Santé.—See page 38.
oin of Veal.—See page 49.
linced and broiled Chicken.—See page 123.
utton Cutlets larded (see page 279) and Sorrel Sauce.—Appendix.
alf's Head hashed and grilled.—See page 3.
eg of Lamb roasted.—See page 21.
houlder and Breast of Venison stewed, and Roots.—See e 15.
weetbreads larded (see page 94) and an Emince.—See e 84.
eef Collops.—See page 87.
hine of Mutton.—See page 16.

SECOND COURSE.

Guinea Fowl.—See page 183.
tich[illegible] Bottoms.—See page 44.
ew[illegible] Pe[illegible].—See page 321.
r[illegible] Tart.—See page 352.
vo[illegible] Cake.—See Appendix.
ricot Tart.—See page 293.
ench Beans.—See page 9.
uliflower à la Diamond.—See page 99.
bbits.—See page 10.

July 30.

No. 212. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a LEG OF LAMB boiled, LOIN fried, and Spinage.			*Two Ducks.*		
Calf's Feet à l'Espagnole.		Venison Fry.	Cauliflower.		French Beans.
Breast of Veal, and peas.	A Ham braised, and beans.	Three Chickens à la Reine.	Basket of Pastry.	Jelly.	A Chantilie Basket.
Roulard of Mutton, and cucumbers.		Matelot of Rabbit.	Peas.		An Omelet.
Ribs of Beef.			*Two Turkey Poults.*		

No. 212. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
Venison Fry.—See page 362.
Calves Feet à la Espagnole.—See page 285.
Chickens à la Reine.—See page 42.
Ham braised, and Beans.—See page 14.
Breast of Veal (see page 43), and Peas.—See page 321.
Matelot of Rabbit.—See page 333.
Roulard of Mutton (see page 29) and Cucumbers.—See Appendix.
Ribs of Beef.—See page 23.

SECOND COURSE.

Ducks.—See page 363.
French Beans.—See page 9.
Cauliflower.—See page 18.

Jelly.—See page 31.
Chantillie Basket.—See page 61.
Basket of Pastry.—See page 23.
An Omelet.—See page 32.
Peas.—See page 319.
Turkey Poults.—See page 285.

July 31.

No. 213. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Italian Soup, removed with BEEF Tremblanc, and Roots.			*Two Chickens.*		
nderones of amb, and shrooms.	Small Mutton Pies.		Peths, bread crumbed, and fried.	Stewed Peas.	
e of , and nch ns.	A Fawn, and chevreuil sauce.	Matelot of Tench and Eels, &c.	Gooseberry Tart.	A Savoy Cake.	Currant Tart.
vent, with eetbread.	Grenadines, with an emince.		Cauliflower à la Flamond.		Crayfish au Gratin.
Loin of Veal.			*A Leveret.*		

No. 213. BILL OF FARE.

FIRST COURSE.

'ALIAN Soup.—See page 20.
:ef Tremblanc.—See page 13.
Fawn.—See page 347.
nall Mutton Pies.—See page 20.
:nderones of Lamb (see page 26) and Mushrooms.—See 17.
atelot of Tench, &c.—See page 76.
ine of Lamb, and French Beans.—See page 68.
renadines (see page 85) with an Emince.—See page 84.
olevent, with Sweetbread.—See page 235.
oin of Veal.—See page 49.

SECOND COURSE.

Chickens.—See page 134.
Stewed Peas.—See page 321.
Peths.—See page 32.
Savoy Cake.—See Appendix.
Currant Tart.—See page 352.
Gooseberry Tart.—See page 73.
Leveret.—See page 18.

Crayfish au Gratin.

Split the tails of the crayfish, and pick all the fish from the claws and all other parts; cut it up in small pieces, put a little beshemell to the fish, a little anchovy essence, and pepper and salt; fill the shells, and put bread crumbs over the fish part: finish the same as lobster au gratin, see p. 50.

Cauliflower à la Flamond.—See page 99.
A Leveret.—See page 18.

August 1.

No. 214. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a NECK OF VENISON.			*A Guinea Fowl, larded.*		
Two Chickens à la Reine.		Tenderones of Veal, and peas.	Artichokes.		Peas stewed.
A Neck of Mutton, and cucumber sauce.	A Tongue, and greens.	Fillet of Veal à la Daube.	Currant Tart.	Orange Souffle.	Tartlets.
Beef Palates, as cutlets.		Four Pigeons, cauliflower, and white sauce.	French Beans.		Cucumbers forced.
Chump of Beef.			*Two Rabbits.*		

No. 214. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Neck of Venison.—See page 2.
Tongue and Greens.—See page 55.
Tenderones of Veal, and Peas.—See page 321.
Chickens à la Reine.—See page 42.
Fillet of Veal à la Daube.—See page 20.
Neck of Mutton (see page 124) and Cucumbers.—See Appendix.
Four Pigeons braised, and White Sauce, and garnished with Cauliflower.

Beef Palates.

Beef palates are in the shape of cutlets with sauce allemand; the palates are first braised very tender.
Roast Beef.—See page 7.

SECOND COURSE.

Guinea Fowl.—See page 183.
Artichokes.—See page 384.
Stewed Peas.—See page 321.
Cutlets.—See page 44.
Orange Soufflé.—See page 99.
Currant Tart.—See page 352.
French Beans.—See page 9.
Rabbits.—See page 10.

Cucumbers forced.

Peel six cucumbers very even, scoop the seeds out with a vegetable scoop, and fill the inside with force-meat; put them to stew in some good stock, let them simmer gently until quite tender, then take them out of the stewpan and put them on the dish; put a little coulis to the liquor the cucumbers were stewed in, give it a boil up, squeeze half a lemon, put a little sugar, pepper and salt, and pour the sauce over the cucumbers; or glaze them, and put the sauce under.

August 2.

No. 215. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a LOIN OF VEAL.			*Six Pigeons.*		
Venison Fry.		Poulet à la Duchesse, with mushrooms.	Picked Crab.		Stewed Peas.
A Jole of Salmon, and Soles, fried.	Beef Steak Pie.	Two Carp, bread crumbed, and baked.	Gooseberry Tart.	Ratifie Pudding, and wine sauce.	Cheese-cakes.
Lamb Cutlets, and piquant sauce.		A Civet of Leveret.	Spinage and Eggs.		Prawns.
Chine of Mutton.			*Shoulder of Lamb.*		

No. 215. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Loin of Veal.—See page 49.
Poulet à la Duchesse.—See page 12.
Venison Fry.—See page 362.
Salmon and Soles fried.—See Appendix.
Raised Beef Steak Pie.—See page 60.

Carp baked.

Put stuffing in it, turn it round, and brush it over with egg; put plenty of bread crumbs over it, then drop oiled butter over the bread crumbs; put it in a deep earthen dish,

d a little stock, a few sliced onions, a few bay leaves, a
:got of thyme, parsley, and both sorts of marjorum, and a
ig or two of basil; put in half a pint of port wine, and
f a dozen anchovies; put it in the oven, it will take an
ır to bake: have the carp done a quarter of an hour
ore it is wanted, on account of having the liquor that it
, baked in to make the sauce; put about an ounce of butter
) a stewpan and set it on the fire to melt; then put as
ch flour as will dry it up, put in the liquor from the carp,
: it a boil, keep stirring it during the time it is on the fire;
'n it has boiled, take it from the fire, and squeeze a lemon
put a little Cayenne pepper, and a little sugar; put the
) on the dish, and garnish with parsley: send the sauce
i boat.

N. B. If the carp is for a meagre-day, put butter in the
fing instead of suet, and use water instead of stock; or
stock, if convenient: observe this in all meagre dishes.

i Civet of Leveret.—See page 26.

.amb Cutlets.—See page 91.

'hine of Mutton.—See page 16.

SECOND COURSE.

geons.—See page 166.

:wed Peas.—See page 321.

cked Crab.—See page 78.

ieesecakes.—See page 32.

.tifie Pudding.—See page 106.

.wns.—See page 281.

nage and Eggs.—See page 45.

oulder of Lamb.—See page 164.

August 3.

No. 216. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Green Pea Soup, removed with a HAUNCH of LAMB larded, and Chervil Sauce.			*Two Ducks.*		
Beef Steaks, and shalot sauce.		Petit Pâtés of Lobster.	Peas.		An Omelet.
Neck of Veal à la Beshemell.	A Pike, baked.	Neck of Venison.	Blanc Mange.	Currant Pie.	Chant[illegible] Cake.
Mutton and Potatoe Pie.		Breast of Lamb, and spinage.	Maccaroni.		French Bean[illegible]
Rump of Beef à la Mantua.			*A Leveret.*		

No. 216. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Haunch of Lamb, and Chervil Sauce.—See page 53.
Petit Pâtés of Lobster.—See page 57.
Beef Steaks.—See page 122.
A Pike baked.—See page 255.
Neck of Venison.—See page 2.
Neck of Veal à la Beshemell.—See page 14.
Breast of Lamb, and Spinage.—See page 197.
A Mutton and Potatoe Pie.—See page 35.
A Rump of Beef à la Mantua.—See page 59.

SECOND COURSE.

wo Ducks.—See page 363.
n Omelet.—See page 32.
eas.—See page 319.
hantillie Cake.—See page 77.

Currant Pie.

t the currants in the dish, put sugar, and cover it with
paste.
accaroni.—See page 9.
anc Mange.—See page 65.
ench Beans.—See page 9.
Leveret.—See page 18.

August 4.

No. 217. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a UNCH OF VENISON.		*Six Pigeons.*	
deau, auce.	Mutton Cutlets Riblette.	Ragout Mellé.	Peas.
Ham, and beans.	Three Chickens à la Reine.	Small Pastry.	Jelly. Currant Tart.
oned, aised, s.	Two Rabbits à la Oporto, larded, and French beans.	French Beans.	Ham and Toast.
irloin of Beef.		*A Guinea Fowl.*	

No. 217. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Haunch of Venison.—See page 2.
Mutton Cutlets Riblette.—See page 130.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Chickens à la Reine.—See page 42.
Leg of Lamb boiled, &c.—See page 136.
Ham braised.—See page 14.

Two Rabbits à la Oporto, and French Beans.

For rabbits, see page 42. Lard them, and finish them as other lardings; the French beans are to be boiled in water, and drained very dry, then put into hot coulis; they should not boil after they are put in the sauce: garnish with paste.

Duck braised (see page 27) and Stewed Peas.—See page 321.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Peas.—See page 319.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Currant Tart.—See page 352.
Small Pastry.—See page 243.
Ham and Toast.—See page 65.
French Beans.—See page 9.
A Guinea Fowl.—See page 183.

August 5.

No. 218. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond. removed with a FILLET of VEAL à la Beshemell.	*Two Chickens: one larded.*
...ties of M...tton, and cucumber. / Ox Rumps, and cabbage.	Cauliflower. / Peas.
...eck of enison. / A raised Pie with Pigeons. / Breast of Veal, and peas.	A Chantillie Cake. / Orange Souffle. / Currant Tart.
Fricandeau, sorrel sauce. / Scorch Collops, and truffles.	French Beans. / Mushrooms.
Chine of Mutton.	*Two Rabbits.*

No. 218. BILL OF FARE.

FIRST COURSE.

OUP à la Flamond.—See page 12.
illet of Veal à la Beshemell.—See page 84.
x Rumps, and Cabbage.—See page 5.
uties of Mutton, &c. (see page 38) and Mushrooms.—page 165.
east of Veal, (see page 43) and stewed Peas.—See 321.
raised Pigeon Pie.—See page 173.
ck of Venison—See page 2.
orch Collops.—See page 49.
icandeau (see page 28) and Sorrel.—See Appendix.
une of Mutton.—See page 16.

SECOND COURSE.

Chickens.—See page 134.
Peas.—See page 319.
Cauliflower.—See page 18.
Currant Tart.—See page 352.
Orange Souffle.—See page 99.
Chantillie Cake.—See page 77.
Mushrooms.—See page 17.
French Beans.—See page 9.
Rabbits.—See page 10.

August 6.

No. 219. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Vermicelli Soup, removed with a NECK OF VENISON.			*Two Turkey Poults: one larded*		
Pigeons à la Crapaudine.		A Haricot of Mutton.	Spinage, in boxes.		Peas, stewed.
A raised Pie with a daubed Fowl.	Leg of Lamb, roasted.	A raised Pie with Venison.	Cheesecake.	Jelly Marbre.	Gooseberr Tart.
Veal and Ham Cutlets.		Matelot of Tench and Eels, &c.	French Beans.		Fondues, in cas
Ribs of Beef.			*A Leveret.*		

No. 219. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Neck of Venison.—See page 2.
Leg of Lamb roasted.—See page 21.
Haricot of Mutton.—See page 21.
Pigeons à la Crapaudine.—See page 93.

Matelot of Tench, (see page 76) and Eels.—See page 30.
Veal and Ham Cutlets.—See page 189.

A raised Pie with Venison.

Bone a shoulder and breast of venison two days before pie is wanted, and season them with pepper, salt, and spice; stew them as directed in page 15. Raise the pie fill it with bran; when baked, cut the venison into neat es, and put it into the pie; strain the liquor that it was ed in, skim the fat from it, and put it to the pie: send p very hot.

A raised Pie, with a daubed Fowl in it.

one a large fowl and fill it with good farce, then put it a stewpan, (first laying sheets of fat bacon) and then bones of the fowl, and any other giblets or trimmings of , six onions, a faggot of thyme and parsley, a few es of mace, and three or four bay leaves; put the fowl nd a pint of stock; cover the fowl with fat bacon and paper; set it on a slow fire to simmer for two hours; that is doing, raise a pie and fill it with bran; when l, clean the bran out, and put in the fowl; strain the r that the fowl was stewed in, skim off the fat, and put ich coulis to it as will fill up the pie; slice a few truffles, be had, and put them in the coulis: give it a boil up, our it over the fowl.

os of Beef.—See page 23.

SECOND COURSE.

key Poults, one larded.—See page 285.
ed Peas.—See page 321.
Marble.—See page 73.
age in Boxes.—See page 347.
eberry Tart.—See page 73.
neesecake.—See page 52.
lues.—See page 17.
ch Beans.—See page 9.
ret.—See page 18.

August 7.

No. 220. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Flamond, removed with a LOIN OF VEAL.		*Two Chickens.*	
Tenderones of Lamb, and Mushrooms.	Petit Pâtés of Sweetbread.	Cauliflower à la Crême.	Peas.
		Currant Tart.	Maccaroni.
Breast of Veal, and peas.	Beef Tremblanc, and roots.	Ragout Mellé.	Gooseberry Tart.
Small Mutton Pies.	Poulard à la Duchesse,	French Beans.	Ham, and Eggs.
Chine of Mutton.		*Two Rabbits.*	

No. 220. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Loin of Veal.—See page 49.
Petit Pâtés.—See Appendix.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
Beef Tremblanc, and Roots.—See page 13.
Breast of Veal (see page 43) and Peas.—See page 321.
Poulard à la Duchesse.—See page 12.
Small Mutton Pies.—See page 20.
Chine of Mutton.—See page 16.

SECOND COURSE.

Chickens.—See page 134.
Peas.—See page 319.
Cauliflower.—See page 18.
Maccaroni.—See page 9.

Currant Tart.—See page 352.
Gooseberry Tart.—See page 73.
Ragout Mellé.—See page 9.
Ham and Eggs.—See page 85.
French Beans.—See page 9.
Rabbits.—See page 10.

August 8.

No. 221. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a HAUNCH OF VENISON.		*Two Ducks.*	
quet of Vea, mushrooms.	Two Chickens à la Reine.	Cauliflower, with Parmasan cheese.	Stewed Peas.
		Ragout Mellé.	Gooseberry Tart.
of Veal à la eshemell.	Haunch of Lamb larded, and chervil sauce.		
		Cheesecakes.	Artichoke Bottoms.
small Ham d, and beans.	Fillets of Mutton, and Cucumber.	French Beans. à la Crême.	Mushrooms.
Chump of Beef.		*Six Pigeons.*	

No. 221. BILL OF FARE.

FIRST COURSE.

)UP à la Reine.—See page 2.
aunch of Venison.—See page 2.
ickens à la Reine.—See page 42.
arquet of Veal, &c.—See page 73.
aunch of Lamb, and Chervil Sauce.—See page 53.
ck of Veal à la Beshemell.—See page 14.
llets of Mutton, and Cucumber.—See page 48.
all Ham braised, and Beans.—See page 14.
ast Beef.—See page 7.

SECOND COURSE.

Ducks.—See page 363.
Stewed Peas.—See page 321.
Cauliflower à la Flamond.—See page 99.
Gooseberry Tart.—See page 73.
Ragout Mellé.—See page 9.
Artichoke Bottoms.—See page 44.

Cheesecakes of Almonds.

Blanch four ounces of sweet almonds, and an ounce of bitter ditto, pound them very fine, then put them into a bason, with the yelks of four eggs, and two table spoonsful of sifted sugar; beat them up very well for ten minutes; then beat up the whites of two eggs with a knife on a pewter plate, and put them to the almonds, with the rind of a lemon grated, and a table spoonful of apricot jam, a little nutmeg, and half a glass of brandy; sheet the tartlet pans with puff paste, cut out with a cutter, and fill them about half full with the cheesecake: they will take very little time to bake.

Mushrooms.—See page 17.
French Beans.—See page 9.
Pigeons.—See page 166.

August 9.

No. 222. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a LOIN OF VEAL.		*Two Turkey Poults.*	
Calf's Feet au Gratin, and Italian sauce.	Breast of Lamb grilled, and cucumbers.	Ratifie Pudding.	Picked Crab.
		Peas.	Cauliflower.
Leg of Lamb boiled, Loin fried, and spinage.	Turbot, and Whitings fried.	Spinage and Eggs.	French Beans.
Matelot of Rabbit.	Sheeps Rumps and Kidneys, and rice.	Crayfish.	Chantillie Cake.
A Chine of Mutton.		*Two Rabbits.*	

No. 222. BILL OF FARE.

FIRST COURSE.

OUP Santé.—See page 38.
oin of Veal.—See page 49.
reast of Lamb, and Cucumbers.—See page 41.
alves Feet au Gratin.—See page 213.
rbot, and Whitings fried.—See Appendix.
g of Lamb boiled, &c.—See page 136.
atelot of Rabbit.—See page 333.

Sheeps Rumps and Kidneys, and Rice.

oil the rice the same as for a casserole, and raise a rim
d the dish about two inches high; brush it over with
and put it in the oven to brown, put the rumps and
ys in the dish afterwards: for the rumps and kidneys,
age 37.
ine of Mutton.—See page 16.

SECOND COURSE

key Poults.—See page 285.
ked Crab.—See page 78.
tle Pudding.—See page 106.
lilover.—See page 18.
s.—See page 349.
ch Beans.—See page 9.
age and Eggs.—See page 45.
ttle Cake.—See page 77
fish.—See page 304.
bits.—See page 10.

August 10.

No. 223. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a RUMP of BEEF à l'Espagnole.		*Two Chickens.*	
Compote of Pigeons.	A Volevent.	Wax Basket, with Prawns.	Chantillie Basket.
Neck of Venison.	Breast of Veal, and peas.	Peas stewed.	Spinage and Eggs.
Matelot of Carp, &c.	A Pike baked.	Four Sweetbreads roasted.	Two Rabbits.
Chine of Lamb, and cucumbers.	Fillet of Veal à la Beshemell.	Ham and Toast.	French Beans.
Risoles of Chicken and Ham rolled in paste, and fried.	Beef Olives, with scooped potatoes.	Savoy Cake.	Basket of Pastry.
Soup Santé, removed with a CHINE OF MUTTON.		*A Leveret.*	

No. 223. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.

Rump of Beef daubed, and Spanish Sauce, &c.—See page 36.

Volevent.—See page 38.

Compote of Pigeons.—See page 119.

Breast of Veal (see page 43) and Peas.—See page 321.

Neck of Venison.—See page 2.

A Pike baked.—See page 255.

Matelot of Carp, &c.—See page 252.

Fillet of Veal à la Beshemell.—See page 84.

ne of Lamb, and Cucumbers.—See page 68.
t Olives, with scooped Potatoes.—See page 36.
ies fried.—See page 147.
p Santé.—See page 38.
ne of Mutton.—See page 16.

SECOND COURSE.

ckens.—See page 134.
ntillie Basket.—See page 61.
x Basket.—See Appendix.
nage and Eggs.—See page 45.
ved Peas.—See page 321.
obits.—See page 10.
etbreads roasted.—See page 246.
nch Beans.—See page 9.
n and Toast.—See page 65.
ket of Pastry.—See page 23.
oy Cake.—See Appendix.
Peverel.—See page 18.

August 11.

No. 224. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a HAUNCH OF VENISON.		*Six Pigeons.*	
nes and ies.	Semels, with cucumber sauce.	Spinage and croutons.	Peas.
Mutton, urée of ips.	Two Chickens à la Reine.	Currant Tart.	Jelly.
t Veal.	Ham braised, and beans.	Shoulder of Lamb.	Two Rabbits.
ucks, ced, and sauce.	Stewed Venison, and roots.	Rhenish Cream.	Gooseberry Tart.
kets.	Lambs Feet, and Italian sauce.	French Beans.	Cauliflower.
Mock Turtle, removed with a SIRLOIN OF BEEF.		*A Goose.*	

No. 224. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Tenderones and Truffles.—See page 12.
Semels (see page 92) and Cucumbers.—See Appendix.
Chickens à la Reine.—See page 42.

Neck of Mutton, with a Purée of Turnips.

Braise a neck of mutton in a white braise until quite tender, and boil the turnips in the braise; when done, take them up, and squeeze them as dry as possible; then rub them through a tammy, put them into a stewpan with a little beshemell, set them on the fire, and keep stirring them until they are quite hot; put a little pepper and salt to them, put them round the dish; take the mutton up, and dry it with a cloth, lay it on the dish, and pour a little beshemell over it; garnish with carrot.

Ham braised, and Greens.—See page 14.
Loin of Veal.—See page 49.
Crockets.—See page 49.
Lambs Feet (see page 52) and White Italian Sauce.—See Appendix.
Moek Turtle.—See page 22.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Peas.—See page 319.
Currant Tart.—See page 352.
Spinage.—See page 45.
Jelly.—See page 31.
Rabbits.—See page 10.
Shoulder of Lamb.—See page 164.
Gooseberry Tart.—See page 73.
Rhenish Cream.—See page 50.
Cauliflower.—See page 18.
French Beans.—See page 9.
A Goose.—See page 156.

August 12.

No. 225. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,

removed with a

HAUNCH OF VENISON.

Cutlets, cumbers.	Small Mutton Pies.
ter and Venison, and roots.	Three Chickens à la Reine.
ties of , with a of ditto.	A Blanquet of Fowl and Truffles.
f Lamb, and sauce.	Fillet of Veal à la Daube, and Flemish sauce.
Frame.	Soup Santé, remov'd with a Rump of Beef à l'Espagnole.
v and ·3.	Sturgeon à la Broche.
s of it ooms.	Fillets of Mutton, and cucumber.
ckens, gon.	A Matelot of Tench & Eels, &c.
s of ads.	Pigeons à la Crapaudine.

Mock Turtle,

removed with a

NT. OF MUTTON.

SECOND COURSE.

A Capon.

Basket of Pastry.	A Savoy Cake.
French Beans.	Peas.
Darioles in paste.	Currant Tart.
Ragout Mellé.	An Omelet.
Jelly au Marbre.	Raspberry Soufflé.
Two Ducks. Frame.	A Leveret.
Cederata Cream.	Orange Jelly au Marbre.
An Omelet.	Ragout Mellé.
Gooseberry Tart.	Darioles in paste.
Stewed Peas.	French Beans, à la Crême.
Savoy Cake.	Basket of Pastry.

Six Pigeons.

No. 225. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Small Mutton Pies.—See page 20.
Lamb Cutlets (see page 91) and Cucumbers.—See Appendix.
Chickens à la Reine.—See page 42.
Shoulder and Breast of Venison stewed, and Roots (see page 15). Only the prime part is used of both joints.
Blanquet of Fowl, and Truffles.—See page 48.
A Souties of Leveret, &c.—See page 53.
Fillet of Veal à la Daube (see page 20) and Flemish Sauce.—See Appendix.
Haunch of Lamb, &c.—See page 53.
Two Soups Santé.—See page 38.
Ham braised.—See page 14.
Rump of Beef and Spanish Sauce.—See page 36.
A Fillet of Mutton, and Cucumber.—See page 48.
Sturgeon à la Broche.—See Appendix.
A Turkey, and Truffles.—See page 4.
A Souties of Rabbit, and Mushrooms.—See page 84.
A Matelot of Tench.—See page 76.
Chickens and Tarragon.—See page 14.
Pigeons à la Crapaudine.—See page 98.
Petit Pâtés.—See Appendix.
Mock Turtle.—See page 22.
Chine of Mutton.—See page 16.

SECOND COURSE.

Capon.—See page 149.
.voy Cakes.—See Appendix.
ısket of Pastry.—See page 23..
'as.—See page 319.
ench Beans.—See page 9.
ırrant Tart.—See page 352.
ırioles.—See page 39.
ı Omelet.—See page 32.
ıgout Mellé.—See page 9.
lly Marbre.—See page 73.
ıspberry Cream.—See page 31.
Leveret.—See page 18.
ucks.—See page 363.
'ange Jelly.—See page 66.
:derata Cream.—See page 33.
)oseberry Tart.—See page 73.
:wed Peas.—See page 321.
;eons.—See page 166.

August 13.

No. 226. BILL OF FARE.

FIRST COURSE.

Vermicelli Soup,
removed with a
HAUNCH OF VENISON.

White Collops, and mushrooms.	Lambs Feet and peas, in white sauce.
Venison Fry.	Beef Tremblanc, and capers, &c.
A Small raised Pie, with Beef Steaks.	A Small raised Pie, with Pigeons.
Leg of Lamb boiled, and spinage.	Breast of Veal à l'Italienne.
Loin of Veal à la beshemell.	A Chine of Mutton.
Neck of Venison stewed, and roots.	Three Chickens à la Reine.
A Small raised Pie, with Mutton.	A Small raised Pie with Fowl, Ham, Veal, &c.
Ox Rumps, and cabbage.	A Neat's Tongue, in Cutlets, and greens.
A Fricassee of Rabbits, and mushrooms.	Blanquet of Fowl, and truffles.

Soup Julien,
removed with
RIBS OF BEEF.

SECOND COURSE.

Two Turkey Poults: one larded.

A Wax Basket of Prawns.	A Carmel Basket of Pastry.
Maccaroni.	Stewed Peas.
Jelly.	Blanc Mange.
Ragout Mellé.	Fondues in cases.
Two Rabbits.	Two Chickens.
Anchovy Toast.	Eggs à la Poulet.
Rhenish Cream.	Jelly.
French Beans à la Crème.	Cauliflower à la Flamond.
A Carmel Basket of Pastry.	A Wax Basket of Crayfish.

A Green Goose.

No. 226. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Haunch of Venison.—See page 2.
Lambs Feet, and Peas (see page 52) in White Sauce.—See Appendix.
White Collops, &c.—See page 15.
Beef Tremblanc, &c.—See page 13.
Venison Fry.—See page 362.

A Small raised Pie, with Pigeons.

This pie should not be more than two inches and a half p: pigeons that have been served up as a compote, will for this, or pigeons that have been roasted; split them, l put a little stock and coulis, and six yelks of eggs that e been boiled hard; raise the pie, and fill it with bran; e it without a cover; when done, clean the pie out, and it with pigeons.

small raised Beef Steak Pie.—See page 60.
reast of Veal à l'Italienne.—See page 87.
eg of Lamb boiled, and Spinage.—See page 136.
hine of Mutton.—See page 16.
oin of Veal à la Beshemell.—See page 14.
hickens à la Reine.—See page 42.
eck of Venison, and Roots.—See page 15.
Small raised Pie à la Françoise.—See page 38.
Small raised Pie, with Mutton and Potatoes.—See e 35.
x Rumps, and Cabbage, &c.—See page 5.
Neat's Tongue in Cutlets, and stewed Greens.—See e 365.
anquet of Fowl and Truffles.—See page 48.
Fricassee of Rabbit, &c.—See page 275.
up Julien.—See page 161
bs of Beef.—See page 23.

SECOND COURSE.

Turkey Poults.—See page 285.
Carmel Basket.—See Appendix.
Wax Basket.—See Appendix.
Stewed Peas.—See page 321.
Maccaroni.—See page 9.
Blanc Mange.—See page 65.
Jelly.—See page 31.
Fondues.—See page 17.
Ragout Mellé.—See page 9.
Chickens.—See page 134.
Anchovy Toast.—See page 78.

Eggs à la Poulet.

Boil eight eggs hard, and put them in cold water, the peel them without breaking the whites; cut a small bit o the end of four, so as they will stand upright on the dish split the other four through the middle, and lay them roun the others; put a little beshemell into a stewpan, make i hot, and put a little chopped parsley in it, and pour it ove the eggs.

N.B. The parsley should not be boiled, neither in th sauce or before it is chopped: garnish with croutons.

Rhenish Cream.—See page 50.
French Beans.—See page 9.
Cauliflower à la Flamond.—See page 99.
A Green Goose.—See page 156.
Rabbits.—See page 10.

August 14.

No. 227. BILL OF FARE.

FIRST COURSE.

'venteen Dishes of a Side.

Six Soups.

- Reine.
- té.
- ssey.

Six Removes.

- h of Venison, } top and bottom.
- of Mutton, }
- of Beef larded, and Spanish sauce.
- of Mutton larded, and French beans.
- anJeau, and sorrel sauce.
- Cutlets larded, breast rolled, and orrel sauce.

Four Fish Entres.

- t of Tench.
- itchcock.
- of Carp.
- baked.

- of Chickens à la Reine.
- , with tarragon sauce.
- of Lamb boiled, and spinage.
- of Mu ton, and turnips.

- of Tongue, and barberries.
- of Poulet à la Duchesse.

- of Souties of Mutton, and cu-mbers.
- rones of Veal, and mushrooms.

- of Venison Fry, &c.
- Loin of Lamb braised, and mush-ns.
- boned, forced, and peas.

- of Currie of Rabbit.
- of Vo-event of Ragouts.
- of Veal à la Besnemell.
- of Venison roasted.
- h of Lamb, and chervil sauce.
- y larded, and ragouted.

Flanks.

- el.
- and bean.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

- A Capon.
- 6 Pigeons.
- A Leveret.
- 2 Ducks.
- Lamb.
- Rabbits.

- 2 Jelly's marbre; 1 orange, and 1 plain.
- 2 Creams; 1 blanc mange, and 1 raspberry.

- 2 Ragouts Mellé.
- 2 Maccaroni.

- 2 Wax Baskets.
- 2 Savoy Cakes.

- 2 Dishes of Fondues.
- 2 Ditto Ham and Toast.

- 2 Asparagus.
- 2 French Beans.
- 2 Peas.
- 2 Cauliflower.

- 4 Small Pastry.

- 4 Tarts.

- 2 Cold Pieces.

No. 227. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Soup Cressey.—See page 47.
Soup Santé.—See page 38.
Haunch of Venison.—See page 2.
Chine of Mutton.—See page 16.
A Fillet of Beef larded, &c.—See page 29.
Neck of Mutton larded, &c.—See page 27.
A Fricandeau (see page 28) and Sorrel.—See Appendi
Lamb Cutlets larded, Breast rolled, &c.—See page 94
Matelot of Tench.—See page 76.
Semels of Carp.—See page 41.
Pike baked.—See page 255.

Eels Spitchcock.

Skin two middling sized eels and bone them, flat th
well, then cut them in lengths of about two inches,
about a quarter of a pound of butter into a stewpan, v
a little chopped shalot, parsley, thyme, sage, and pep
and salt; set the stewpan on a stove, when the butte
melted, take the stewpan off the fire, and put two yelk
eggs, mix them well with the butter, &c. then dip the ee
(one piece at a time) and roll it in bread crumbs, mak
much stick to the eel as you can; either broil them on
them in a soutiespan, the same as lamb cutlets; they sh
be of a nice brown; before they are dished, they shoul
laid on a clean cloth to soak the fat from them; put t
round the dish, and picked parsley in the middle: send
chovy sauce in a boat.

Chickens à la Reine.—See page 42.
Chickens, with Tarragon Sauce.—See page 14.
Leg of Lamb boiled, and Spinage.—See page 136.
Neck of Mutton boiled, and Turnips.—See page 29.
N.B. Both these dishes should be garnished with car
A Dish of Tongue, and Barberries.—See page 42.
Poulet à la Duchesse.—See page 12.
Souties of Mutton, and Cucumber.—See page 38.
Tenderones of Veal, and Mushrooms.—See page 12.
Dish of Venison Fry.—See page 362.
Duck braised (see page 27) and Peas.—See page 321.

Loin of Lamb, and Mushrooms.—See page 6.
Currie of Rabbit.—See page 16.
Volevent, with a Ragout.—See page 235.
Neck of Veal à la Beshemell.—See page 14.
Neck of Venison roasted.—See page 36.
Haunch of Lamb, and Chervil.—See page 54.

A Turkey, larded.

It should be larded very thick, and as low down the breast possible; put sheets of bacon over the breast, and paper er that, but do not press it down tight; when the paper tied on, put it on the spit; put some good white stuffing the crop before it is larded; it will take an hour and a lf or better; put a ragout of livers, mushrooms, and eetbread under the turkey: if it should not be brown ough, glaze it.
Loin of Veal.—See page 49.
Ham braised, and Beans.—See page 14.

SECOND COURSE.

A Capon.—See page 149.
Pigeons.—See page 166.
A Leveret.—See page 18.
Ducks.—See page 363.
Shoulder of Lamb.—See page 164.
Rabbits.—See page 10.
Jelly Marbre.—See page 73.
Orange Jelly.—See page 66.
Blanc Mange.—See page 65.
Raspberry Cream.—See page 31.
Ragout Mellé.—See page 9.
Maccaroni.—See page 9.
Wax Basket.—See Appendix.
Savoy Cake.—See Appendix.
Fondues.—See page 17.
Ham and Toast.—See page 65.
Asparagus.—See page 7.
Peas.—See page 319.
Stewed Peas.—See page 321.
Cauliflower.—See page 18.

Tartlets.—See page 44.
Peu d'Amour.—See page 243.
Almond Cheesecakes.—See page 408.
Puffs.—See page 132.
Currant Tart.—See page 352.
Gooseberry Tart.—See page 73.
Apple Pie.—See page 81.

Apricot Pie.

Stone the apricots, put them in a dish, put sifted sugar no water; cover over with puff paste.

Cold daubed Fowl.—See page 155.

Cold Rump of Beef daubed, ornamented, and covered with Aspic.

August 15.

No. 228. BILL OF FARE.

FIRST COURSE.

eventeen Dishes of a Side.

Six Tureens.

Turtle.
uté.

Six Dishes of Fish.

a Fish.
esh Water ditto.

atelot of Tench.
ke baked.

Six Removes for the Fish.

unch of Venison, } top and bottom.
loins of Beef, }

shes of Chicken boiled; 1 à la Reine,
1 Tarragon.
g of Lamb boiled.
ck of Mutton, and a purée of turnips.

Four Lardings.

et of Fowl, and mushrooms.
et of Rabbit, and French Beans.
nadines, and sorrel sauce.
tton Cutlets, and a purée of potatoes.

Four Sonties.

Leveret.
Fowl.
Sole.
Salmon.

rtreuse.
balls.

hes of Pâtés; 1 of Chicken, 1 of Veal.
hes of Lamb Cutlets, and cucumber.

nes of Blanquet of Fowl, and truffles.
derones of Lamb, and mushrooms.

ards, and roots, } three on each
hes of Grouse, and } dish.
abbage, }

ne of Mutton.
t Veal.
braised, and beans.
of Beef a la Daube.

Flanks.—Two raised Pies.

n.
on.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

2 Grouse.
1 Quails.
1 of Turkey Poults: 1 larded.
1 Leveret.
1 Pigeons.

Four Gum Baskets, with Pastry.

2 Savoy Cakes.
2 Chantillie Baskets.

2 Jellys Marbre.
2 Creams with wafers.

2 Apricot Tarts.
2 Currant Tarts.

Eight Legumes, to consist of

2 Asparagus.
2 Peas.
2 French Beans.
2 Mushrooms.
2 Ragouts Mellé.
2 Ham and Eggs.

2 Maccaroni's.
2 Fondues.
2 Cold Pieces.

No. 228. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
Soup Santé.—See page 38.
Fish.—See Appendix.
Matelot of Tench.—See page 76.
Pike baked.—See page 255.
Haunch of Venison.—See page 2.
Roast Beef.—See page 7.
Chickens à la Reine.—See page 42.
Chickens and Tarragon.—See page 14.
Neck of Mutton, and a Purée of Turnips.—See page 413.
Fillets of Fowl larded, &c.—See page 63.
Fillets of Rabbit larded, &c.—See page 64.
Grenadines (see page 85) and Sorrel Sauce.—See Appendix.
Mutton Cutlets larded.—See page 279.
Purée of Roots.—See page 346.
Souties of Leveret.—See page 52.
Souties of Fowl.—See page 84.
Souties of Sole.—See page 49.
Souties of Salmon.—See page 314.
A Chartreuse of Roots, &c.—See page 60.
A Chartreuse of Sausages, &c.—See page 248.
A Timball of Maccaroni, &c.—See page 58.
A Timball of Pigeons.—See page 154.
A Blanquet of Fowl, and Truffles.—See page 48.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
A Roulard of Mutton (see page 29) and Roots.—See Appendix.

Grouse braised, and Cabbage.

Draw the legs of the grouse in, the same as chickens for boiling; lay the bottom of a stewpan with fat bacon, put in the grouse and twelve shalots, a blade or two of mace, two or three bay leaves, a faggot of thyme and parsley; blanch off three white cabbages, cut them in quarters, let them boil until three parts done, then put them into cold water to cool; when cold, squeeze them very dry with your

nds, then press them with a cloth; tie them up with twine, d put them in the stewpan with the grouse to imbibe the vour of them; the grouse will take an hour to braise, over very slow stove; when they are done, strain off the liquor, d skim the fat from them; put a bit of butter into a stew-n, and set it on the fire to melt, when melted, put a little ur and stir it over the fire a minute or two, then put in the uor the grouse were braised in, and let it boil for a few inutes, keep stirring it while it is on the fire, to hinder it m sticking to the bottom; if there should not be sauce ough, add a little coulis; put the grouse on the dishes, ree on each dish, and four bundles of cabbage on each sh, (the grouse and cabbage should be laid on a clean oth to soak the fat from them); put the sauce over the rouse and cabbage.

Chine of Mutton.—See page 16.
Loin of Veal.—See page 49.
Ham braised, &c.—See page 14.
Rump of Beef à la Daube, &c.—See page 36.
Raised Pigeon Pie.—See page 173.
A Venison Pie.—See page 405.

SECOND COURSE.

Grouse.

Grouse will take about fifteen minutes roasting: baste em well with butter; sprinkle them with flour and salt e last thing.

N.B. They are skewered the same as partridges: put good avy in the dish: send bread sauce in a boat.

Quails.

Quails are skewered the same as partridges; put a vine af over the breast; about ten minutes will roast them; put avy in the dish: send bread sauce in a boat.

Turkey Poults —See page 285.
A Leveret.—See page 18.
Pigeons.—See page 166.
Gum Paste Baskets, with Pastry.—See Appendix.
Savoy Cakes.—See Appendix.
Chantillie Basket.—See page 61.

Jelly Marbre.—See page 73.
Orange Cream.—See page 294.
Cederata Cream.—See page 33.

Ripe Apricot Tart.

Stone the apricots and cut them in two, put sifted sugar, but no water; and finish the same as other tarts.

Currant Tart.—See page 352.
Asparagus.—See page 7.
Peas.—See page 319.
French Beans.—See page 9.
Stewed Peas.—See page 321.
Mushrooms.—See page 17.
Maccaroni.—See page 9.
Fondues.—See page 17.
Ragout Mellé.—See page 9.
Ham and Eggs.—See page 85.

Cold Pieces.

Tongue, ornamented with fat flowers according to fancy; the dish garnished with chopped aspic. A ham braised, and cold, done the same way.

August 16.

No. 229. BILL OF FARE.

FIRST COURSE.

'eventeen Dishes of a Side.

Six Tureens.

rtle.
emish Soup.

Dishes of Fish, to remove the Soups.

a Fish.
esh Water ditto.

Six Removes for the Fish.

ich of Venison, } top and bottom.
of Veal, }
e of Mutton.
-t of Veal, ragouted.
Tremblanc.
of Venison.

Four Fish Entres.

telot of Tench.
ets of Sole à l'Italienne.
dets of Salmon, and capers.
nels of Carp.

nes of White Collops.
to of Fricassee of Chicken.

to of Haricots of Mutton.
to of Ox Rumps, and cabbage.

hes of Civets of Leveret.
hes of Fricasseed Rabbit and Onions.

hes of Volevents.
to of Petit Pâtés.

hes of Chicken à la Reine.
o of Lamb, roasted
k of Mutton, and French Beans.

Four Lardings.

Fillet of Beef à l'Espagnole.
ulder of Lamb forced, and sorrel.
nadines, with an emince.
t of Leveret, and a Purée of ditto.

Flanks.

key and Truffles.
n.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

1 of Quails.
2 of Grouse.
2 of Ruffs and Reeves.
1 Leveret.

4 Savoy Cakes.

Four Gum-paste Baskets of Pastry.

1 Clear Jelly.
1 Orange Souffle.
1 Cederata Cream.
1 Raspberry Cream.

Four Tarts.

1 Apple.
1 Apricot.
2 Currant.

2 Asparagus Omelets.
2 Lobsters au Gratin.

2 Anchovy Toasts.
2 Cucumbers forced.

Eight Legumes.

2 Asparagus.
2 Peas.
2 French Beans.
2 Mushrooms.

2 Cold Pieces.

No. 229. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
Flemish Soup.—See page 122.
Fish.—See Appendix.
A large Pike baked.—See page 255.
Carp baked.—See page 398.
Haunch of Venison.—See page 2.
Loin of Veal.—See page 49.
Chine of Mutton.—See page 16.
Breast of Veal ragouted.—See page 5.
Beef Tremblanc, &c.—See page 13.
Neck of Venison roasted.—See page 36.
Matelot of Tench.—See page 76.
Fillets of Sole à l'Italienne.—See page 43.
Cutlets of Salmon, and Capers.—See page 80.
Semels of Carp.—See page 41.
White Collops.—See page 15.
Fricassee of Chickens.—See page 37.
Haricot of Mutton.—See page 21.
Ox Rumps, and Cabbage.—See page 5.
Civet of Leveret.—See page 26.
Rabbit, and a Purée of Onions.—See page 69.
Volevent.—See page 38.
Petit Pâtés.—See Appendix.
Chickens à la Reine.—See page 42.
Leg of Lamb roasted.—See page 21.
Neck of Mutton (see page 124) and French Beans.—See page 311.
Fillet of Beef larded, &c.—See page 29.
Shoulder of Lamb larded, &c.—See page 27.
Grenadines (see page 85) with an Emince.—See page 84.
Fillets of Leveret larded, &c.—See page 172.
A Turkey, and Truffles.—See page 4.
Ham braised.—See page 14.

SECOND COURSE.

Quails.—See page 425.
Grouse.—See page 425.
Leveret.—See page 18.

Ruffs and Reeves.

Ruffs and reeves are skewered in the same manner as uails; put bars of bacon over them; they will take about :n minutes roasting: put good gravy in the dish.
Savoy Cakes.—See Appendix.
Gum Paste Baskets of Pastry.—See Appendix.
Jelly.—See page 31.
Orange Souffle.—See page 99.
Cederata Cream.—See page 33.
Raspberry Cream.—See page 31.

Codling Tart.

Sheet the tartpan with short paste, peel and core the odlings, and put them in; put sifted sugar in, and a very ttle water: finish the same as other tarts.
Currant Tart.—See page 352.
Apricot Tart.—See page 426.
Asparagus Omelets.—See page 66.
Lobster au Gratin.—See page 50.
Anchovy Toast.—See page 78.
Cucumber forced.—See page 397.
Peas.—See page 319.
Stewed Peas.—See page 321.
Asparagus.—See page 7.
French Beans.—See page 9.
Cauliflower.—See page 18.
Cold Pieces.—See page 426.
Daubed Fowl.—See page 155.
Daubed Rump of Beef.—See page 86.

August 17.

No. 230. BILL OF FARE.

FIRST COURSE.

Nineteen Dishes of a Side.

4 Tureens of Turtle.

Two Clear Soups.

1 of Grouse.
1 of Vermicelli.

6 Dishes of Fish to remove the Soups.

6 Dishes to remove the Fish.

A Haunch of Venison, } top and bottom.
A Chine of Mutton, }

Side Removes.

A Goose.
A Neck of Venison.
A Haunch of Lamb larded, and chervil sauce.
A Neck of Veal à la Beshemell.

Four Fish Entres.

1 of Red Mullet, in cases.
1 of Souties of Sole.
1 of Fillets of Turbot.
1 of Matelot of Carp.

Four Entres of Turtle.

2 of Collops, 1 white, and 1 brown.
2 of Cutlets.

2 Raised Pies of Mutton, &c.
2 Ditto of Beef Steaks.

2 of Hareots of Mutton.
2 of Compote of Pigeons.

2 Dishes of Chickens à la Reine: one with tarragon.
1 Ditto of 2 Rabbits à la Oporto, with beshemell.
1 Ditto of 2 Ducks, boned, forced, and Spanish sauce.

2 Dishes of Risoles, in paste.
2 Ditto of Crockets.
4 Ditto of Lamb Cutlets: 2 bread crumbed, and 2 glazed.

2 Dishes of Grouse braised, and cabbage.
1 Fricandeau, and sorrel.
3 Breasts of Fowl larded, and an entree.

Flanks.

A Rump of Beef à la Mantua.
A Ham braised, &c. &c.

SECOND COURSE.

Twenty-one Dishes of a Side.

Six Roasts.

2 of Turkey Poults, larded.
1 of Quails.
2 of Ruffs and Reeves.
1 Leveret.

4 Gum-paste Baskets: 2 with pastry.
2 with Maringues.

2 Clear Jellys Marbre.
2 Creams; 1. Blanc Mange, 1 Cederat.

2 Trifles.
2 Chantillie Cakes.

Four Tarts.

2 Apricot.
2 Apple.

2 Peths.
2 Artichoke Bottoms, fried.

Four of Shell Fish, in Wax Baskets.

2 of Prawns.
2 of Crayfish.

Eight Legumes.

2 of Peas.
2 of Asparagus.
2 of French Beans.
2 of Cauliflower.

2 Ragouts Meat.
2 Broiled Mushrooms.

2 Cold Pieces.

No. 230. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
Vermicelli Soup.—See page 16.
Grouse Soup (the same as partridge)—See page 115.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
Chine of Mutton.—See page 16.
Goose.—See page 15.
Neck of Venison.—See page 36.
Haunch of Lamb larded, &c.—See page 53.
Red Mullets in Cases.—See Appendix.
Souties of Sole—See page 49.
Fillets of Turbot.—See page 80.
Matelot of Carp.—See page 252.

White Collops of Turtle.

Are done in the same manner as white veal collops: nkle the collops with chopped turtle herbs.

Scorch Collops made of Turtle.

re done the same way as of veal; use turtle for the e-meat in the same manner veal is used, and put all the r ingredients that are used for force meat, see Appendix.
raised Beef Steak Pie.—See page 60.
raised Mutton Pie, &c.—See page 35.
laricot of Mutton.—See page 21.
ompote of Pigeons.—See page 119.
hickens à la Reine.—See page 42.
hickens, and Tarragon Sauce.—See page 14.
abbits à la Oporto.—See page 42.
uck braised (see page 27) and Spanish Sauce.—See endix.
isoles in Paste.—See page 147.
rockets.—See page 49.
amb Cutlets.—See page 91.

Lamb Cutlets.—See page 222.
Grouse braised, and Cabbage.—See page 424.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Breast of Fowl larded, &c.—See page 109.
Rump of Beef à la Mantua.—See page 60.
Ham braised.—See page 14.

SECOND COURSE.

Turkey Poults.—See page 285.
Quails.—See page 425.
Ruffs and Reeves.—See page 429.
A Leveret.—See page 18.
Gum Paste Baskets (see Appendix); with Pastry (see page 23); and with Maringues.—See Appendix.
Jelly Marbre.—See page 73.
Cederata Cream.—See page 33.
Blanc Mange.—See page 65.
Trifles.—See page 8.
Chantillie Cake.—See page 77.
Peths.—See page 32.
Artichoke Bottoms fried.—See page 180.
Wax Basket.—See Appendix.
Prawns.—See page 281.
Crayfish.—See Appendix.
Peas.—See page 319.
Stewed Peas.—See page 321.
Asparagus.—See page 7.
French Beans.—See page 9.
Cauliflower.—See page 18.
Ragout Mellé.—See page 9.
Mushrooms.—See page 17.
Broiled Mushrooms.—See page 66.
Two Cold Pieces.—A daubed Fowl ornamented, and a Ham ditto.—See page 476.

August 18.

No. 231. BILL OF FARE.

FIRST COURSE.

'enteen Dishes of a Side.

ceens of Turtle.
ır Soup.

)ishes of Fish to remove the Tureens.

Fish.
.h Water.

es to remove the Fish.
.h of Venison, } top and bottom.
of Beef, }

Side Removes.

f Veal à la Beshemeil.
of Venison, roasted.
ce.
of Lamb, and cucumbers.

Four Entres of Turtle.

ed in the manner of Sweetbreads
ne with bread crumbs.
oiled Chicken, with Sauce à la
ine.
s of the Liver, and
ipe, with onion sance.

Four Lardings.

ndeau of Turtle, and sorrel sauce.
ts of Turtle, larded, and aspara-
s peas.
s of Fowl, and mushrooms.
s of Rabbit, and French beans.

als.
reuse.

of Grouse, braised, and cabbage.
of Daubed Fowls, and beshemell.

of Souties of Leveret and Truffles.
of Fillets of Salmon and capers.

of Blanquet of Capons.
of Emince of Mutton and cu-
ber.
of Chickens à la Reine.
Lamb, boiled, and spinage.
of Mutton, and a purée of turnips.

Flanks.

braised, &c.
of Mutton.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

2 of Grouse.
1 of Quails.
2 of Ruffs and Reeves.
1 of Turkey Poults.

Four Carmel Baskets.

2 with Pastry.
2 with Maringues.

4 Dishes of Almond Shapes, with creams.

4 Savoy Cakes.

2 Orange Souffles.
2 Italian Creams.

Eight Legumes.

2 of Peas: 1 stewed, 1 plain.
2 of French Beans, with sauce.
2 of Asparagus.
2 of Mushrooms.

2 of Fat Livers, in cases.
2 of Fondues, in cases.

2 of Ham and Poached Eggs.
2 of Italian Salads.

2 Cold Pieces.

No. 231. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
Italian Soup.—See page 20.
Soup Santé.—See page 38.
Fish.—See Appendix.
Trout.—See page 380.
Perch.—See page 256.
Haunch of Venison.—See page 2.
Roast Beef.—See page 7.
Loin of Veal à la Beshemell.—See page 14.
Neck of Venison.—See page 36.
Chine of Lamb, and Cucumber.—See page 68.

Turtle roasted.

The part that is roasted is taken from the blade bone: put it into a stewpan of cold water, and set it on the fire: when it comes to a boil take it off, if the meat is sufficiently set; put it on a lark spit, and do it over with egg, then put bread crumbs; do the turtle over three times with egg and bread crumbs; then pour a little clarified butter over the turtle, tie the lark spit on the roasting spit: about half an hour will roast it: make the sauce the same as you would for sturgeon, (see Appendix.) Put a little of the turtle soup to the sauce, after it is rubbed through a tammy; put the sauce on the dish, and the turtle afterwards.

N. B. All the dishes that are intended for turtle *entres* should have a rim of paste round them, and a turtle's head and fins at each end of the dish; the paste may be formed on baking sheets, and baked on them, and laid on the dishes when baked.

Turtle braised as Chickens, (see page 59) and Sauce à la Reine.—See Appendix.

Souties of the Liver of the Turtle.—See page 65.
Turtle Tripe, and Onion Sauce.—See page 58.
Fricandeau of Turtle, and Sorrel Sauce.—See page 58.

Cutlets of Turtle larded.

Cut about ten cutlets the size and shape of veal cutlets, lard them very close, and finish the same as veal cutlets. For Asparagus Peas, see page 52.

Fillets of Fowl, and Mushrooms.—See page 63.
Fillets of Rabbit (see page 64) and French Beans.—See
ge 9.
Timball of Maccaroni, and Chicken.—See page 58.
Timball of Pigeon.—See page 154.
Chartreuse of Roots, &c.—See page 60.
Chartreuse of Sausages, &c.—See page 248.
Braised Grouse, and Cabbage.—See page 424.

Daubed Fowls.

Bone two large fowls, put a piece of the prime part of
m (that has been braised) in the fowls, and then fill them
th farce; if truffles are to be had, put six or eight in each
vl that has not been braised, only peeled; put a few sheets
bacon at the bottom of a stewpan, the bones of the
vls, and any other giblets or trimmings that you may
ve at hand; put a quart of stock, a few onions, a faggot,
ee bay leaves, and two or three blades of mace; then put
the fowls and cover them over with bacon and paper; set
m on a slow stove to do very gently for two hours; then
in the liquor from the fowls, &c. and skim the fat very
n from the liquor: put about an ounce of butter into a
pan, and set it on the fire to melt; when melted, put as
h flour as will dry it up; set it on the fire, and keep
ing it for a minute or two; then put the liquor that the
ls were braised in, and about half a pint of good cream
has boiled; set the stewpan on the fire, keep stirring it
l it boils; let it boil for a few minutes, then strain it
ugh a tammy: the sauce should be about the thickness
eshmell: take the fowls up, and put them on a cloth
ak the fat; then put them on the dishes, put the sauce
the fowls, but not all at once: it should be put over at
e different times; the last time should be just before
are taken out of the kitchen: garnish with paste.
.B. If not cut, they will do either for Pies or orna-
ing.
uties of Leveret.—See page 52.
liet of Salmon, and Capers.—See page 314.
anquet of Capons.—See page 48.
Eminee of Mutton, and Cucumbers.—See page 48.
nickens à la Reine.—See page 42.
g of Lamb boiled, &c.—See page 136.
k of Mutton, and a Purée of Turnips.—See p. 413.
un braised—See page 14.
me of Mutton.—See page 16.

SECOND COURSE.

Grouse.—See page 425.
Quails.—See page 425.
Ruffs and Reeves.—See page 429.
Turkey Poults.—See page 285.

Carmel Baskets (see Appendix); with Pastry (see page 23); and Maringues.—See Appendix.

Four Dishes of Almond Shapes (see Appendix); fill them half full with Custard (see page 8); and the other half with whipped Cream.—See page 8.

Peas.—See page 319.
Stewed Peas.—See page 321.
French Beans.—See page 9.
Mushrooms.—See page 17.
Fat Livers in Cases.—See page 17.
Fondues.—See page 17.
Ham and Eggs.—See page 85.

Italian Salads.

Cut the breasts of two fowls (that have been roasted and are cold) into collops, as you would for a blanquet; they may be left rather thicker; put some chopped aspic in the sauce: finish the same as Dutch salads.—See page 256.
Cold Pieces.—See page 426.

August 19.

No. 232. BILL OF FARE.

FIRST COURSE.

Seventeen Dishes of a Side.

Six Tureens.

Turtle.
Soup à la Reine.
Soup Santé.

Dishes of Fish to remove the Soups.

Sea Fish
Fresh Water ditto.

hes to remove the Fish.
ich of Venison, } top and bottom.
of Veal, }

Side Remoues.

of Mutton.
et of Beef Tremblanc, and roots.
ks of Lamb à la Cheveaux de Frize,
nd cucumbers.
of Venison.
hes of Fricassee of Chicken and Mushrooms.
o of Tenderones of Lamb à la Poulet.

Four Lardings.

andeau and Udder, with an eminee.
of Beef, larded, and Spanish sauce.
à la Daube, larded, & Italian sauce.
bits à la Oporto, larded, and sorrel uce.

es of Grouse, braised and ca ge.
of Compote of Pigeons and Mushrooms.
es of Chickens à la Reine.
braised, and beans.
t of Veal à la Daube.
s of Currie of Rabbit and Rice.
cuits; 1 Sweetbread, and 1 Blanof Fowl.
s of Sorts of Mutton, and piant sauce.
of Sorts of Fowl and Truffles.
of Petit Pates of Veal, and Ham.
s of Small Mutton Pies.

Flanks.

Pie of Maccaroni.
à la Amiens.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

1 of Quails.
1 of Ruffs and Reeves.
2 Turkey Poults.
1 Leveret.
1 of Rabbits.

4 Gum-paste Baskets.

Four Chantillie Baskets.

2 of Wafers.
2 of Ratifie.

2 Clear Jellies Marbre.
2 Creams.

2 Apricot Tourtes.
2 Apple ditto.

Eight Legumes.

2 of Peas.
2 of French Beans.
2 of Asparagus.
2 of Cauliflower.

2 Ragout Melle.
2 Attets of Crayfish.

Four Hot Baskets.

2 with Prawns.
2 with Crayfish.

2 Cold Pieces.

No. 232. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
Soup à la Reine.—See page 2.
Soup Santé.—See page 38.
Fish.—See Appendix.
Matelot of Carp.—See page 252.
Trout, plain boiled.—See page 425.
Haunch of Venison.—See page 2.
Loin of Veal.—See page 49.
Chine of Mutton.—See page 16.
Brisket of Beef Tremblanc.—See page 13.
Neck of Lamb à la Cheveaux de Frieze.—See page 48.
Neck of Venison.—See page 36.
Fricassee of Chicken.—See page 37.
Tenderones of Lamb à la Poulet.—See page 26.
A Fricandeau, with the udder; leave the udder to the fricandeau, and finish as page 28; the Emince, see page 84.
Fillet of Beef larded (see page 29) and Spanish Sauce.—See Appendix.

Fowl daubed and larded.

Bone a large fowl, put a piece of ham that has been braised, and fill the fowl with farce; lard it very close, and finish the same as daubed fowl (see page 435). Glaze it, put the sauce on the dish first, and then the fowl: garnish with paste or croutons.

N. B. This is also called a fricandeau of fowl.

Rabbits à la Oporto larded (see page 42) and Sorrel Sauce.—See Appendix.
Grouse braised, and Cabbage.—See page 475.
Compote of Pigeons.—See page 119.
Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Fillet of Veal à la Daube.—See page 20.
Currie of Rabbit.—See page 16.
Volevent of Sweetbread (see page 285) and of Banquet of Fowl.—See page 72.
Small Mutton Pies.—See page 20.
Petit Pâtés of Veal and Ham.—See page 362.
A raised Pie of Maccaroni.—See page 84.
A raised Pie à la Amiens.—See page 53.

SECOND COURSE.

Quails.—See page 425.
Ruffs and Reeves.—See page 429.
Turkey Poults.—See page 285.
Leveret.—See page 18.
Rabbits.—See page 10.
Gum Paste Baskets.—See Appendix.
Chantillie Basket.—See Appendix.

Chantillie Baskets made of Wafers.

The wafers are had of the confectioner. The best that we have had are made by Mr. Gunter, Berkeley-square. The ers are stuck round the dish in the same manner as the ffies: fill with cream, &c. the same.

Apricot Tourtes.

They are made of ripe apricots; sheet the tourt pans with paste, stone the apricots, and cut them in quarters; sifted sugar to them, but no water: string them accord- to fancy.

Apple Tourte.

Peel the codlings very thin, quarter them and cut the out; put them into a stewpan with a few spoonsful of er, and some lump sugar; they do not require much ar; set the stewpan on a stove, just to scald the apples; n they are soft, put them to cool, and finish the tourte same as the apricot.
Peas.—See page 319.
Stewed Peas.—See page 321.
French Beans.—See page 9.
Asparagus.—See page 7.
Cauliflower.—See page 18
Cauliflower à la Flamond.—See page 99.
Ragout Mellé.—See page 9.

Atlets of Crayfish.

Take the fish out of the tails of the crayfish, and put them kewers, and finish the same as oysters.
Wax Basket.—See Appendix.
Cold Piece.—See page 426.

A Supper for 400, *divided for* 10 *Tables, August the* 19*th.*

The Cross Table for 24, *and the* 2 *down the Sides for* 46 *each;*
21 *Dishes of a Side for the* 2 *Sides.*

Two Soups,
removed with
2 Hot roasts.
1 Cold Pie.
1 Cold Piece.
1 Capon.
1 of Cold Lamb.
1 Jelly.
1 Cedrata Cream.
2 Cold Entres.
2 Italian Salads.
2 Dressed Lobsters.
2 Galentine.
1 Gum-paste Basket.
1 Carmel ditto.
1 Savoy Cake.
1 Chantillie Basket.

Four Hot Legumes.
2 of Asparagus.
2 of French Beans.

2 Vases down the Middle.

4 Dishes of Almond Shapes, with Cream between Top and Bottom.

Six Soups,
removed with
6 Hot Roasts.
2 Gum-paste Baskets of Pastry.
2 Wax ditto with Shell Fish.
2 Chantillies.
2 Savoy Cakes.
2 Jellies; 1 Orange, 1 clear Marbre.
2 Creams.
4 Legumes.
4 Cold Pies.
2 Cold Pieces.
2 Galentine.
2 Italian Salads.
2 of Cold Lamb.
2 of Cold Chicken.
2 Drest Lobsters.
2 Cold Entres
4 Almond Shapes, with Cream.

Six Soups,
removed with
6 Hot Roasts.
2 Gum-paste Baskets of Pastry.
2 Wax ditto with Shell Fish.
2 Chantillies.
2 Savoy Cakes.
4 Jellies.
2 Creams.
4 Legumes.
4 Cold Pies.
2 Cold Pieces.
2 Galentine.
2 Italian Salads.
2 of Cold Lamb.
2 of Cold Chicken.
2 Dressed Lobsters.
2 Cold Entres.
4 Almond Shapes, with Cream.

6 *Tables, for* 36 *each;* 15 *Dishes of a Side on each Table.*

Four Soups,
removed with
4 Hot Roasts.
1 Carmel Basket with Pastry.
1 Gum-paste ditto with ditto.
2 Wax Baskets with Shell Fish.
2 Chantillie Baskets.
2 Savoy Cakes.
2 Jellies.
2 Creams.
2 of Cold Lamb.
2 of Cold Chicken.
2 Cold Pies.
2 Cold Pieces.
1 Italian Salad.
1 Cold Entre.
1 Dressed Lobster.
1 Galentine.
4 Legumes, hot.

1 *Table, for* 68; 39 *Dishes of a Side.*

Ten Soups,
removed with
10 Hot Roasts.
4 Carmel Baskets with Pastry.
4 Gum-paste ditto.
4 Chantillies.
4 Savoy Cakes.
4 Jellies.
4 Creams.
4 of Cold Lamb.
4 of Cold Chickens.
4 Galentine.
4 Cold Entres.
4 Dressed Lobsters.
4 Italian Salads.
8 Legumes.
4 Cold Pies.
4 Cold Pieces.
4 Almond Shapes, with Cream.
2 Cold Pieces for the Flanks.

August 20.

No. 233. BILL OF FARE.

FIRST COURSE.

enteen Dishes of a Side.

ens of Turtle.
ens of White Soup.
ens of Clear Soup.

oves for the Soups.
ch of Venison, } top and bottom
t Beef, }

Side Remores.

of Veal à la Daube.
, braised, and beans.
of Mutton.
of Venison.

s of Chicken; 1 à la Reine, and
with tarragon.
of Veal à l'Italienne.
f Mutton and a purée of turnips.

Four Lardings.

's Sweetbread, and sorrel sauce.
ue, and French beans.
, and asparagus points.
, and olives.

d Pies; 1 Venison, 1 Pigeon.
ll.
rene.

s of Lamb cutlets, and cucumbers.
of Risoles of Poultry.

s of Tenderones of Veal and
fles.
of Mutton, and cucumber.

of Fillets of Salmon and capers.
f Blanquet of Fowl & Mushrooms

Flanks.

of Lamb, larded, and chervil
e.
Veal.

SECOND COURSE.

Nineteen Dishes of a Side.

Six Roasts.

2 of Turkey Poults.
2 of Pigeons.
1 of Leveret.
1 of Grouse.

4 Baskets of Pastry.
4 Savoy Cakes.
2 Chantillie Cakes.
4 Wax Baskets with Shell Fish.

Eight Legumes.

2 of Peas.
2 of Asparagus.
2 of French Beans.
2 of Cauliflower.
2 Jellies.
2 Creams.
4 of Pastry; 2 Tarts, 2 Cheesecakes.
2 Cold Pieces for the Flanks.
4 Ragouts.

No. 233. BILL OF FARE.

FIRST COURSE.

TUREEN of Turtle.—See Appendix.
White Vermicelli Soup.—See page 16.
Soup Santé.—See page 38.
Haunch of Venison.—See page 2.
Roast Beef.—See page 7.
Chine of Mutton.—See page 16.
Fillet of Veal à la Daube.—See page 20.
Ham braised, &c.—See page 14.
Neck of Venison.—See page 36.
Lamb's Sweetbread (see page 64) and Sorrel Sauce.—See Appendix.
Grenadines (see page 85) and French Beans.—See p. 9.
Pigeons larded, and Asparagus Points (see page 304).—They are cut about twice as long as peas.

Duck, larded.

Bone a duck, and fill it full of force-meat; then lard it close and strong, braise it the same as page 27; glaze it, &c.
Raised Pie with Venison.—See page 453.
Raised Pie with Pigeons.—See page 173.
Timball.—See page 58.
Chartreuse.—See page 60.
Lamb Cutlets, and Cucumbers—See page 91.
Risoles.—See page 47.
Tenderones of Veal.—See page 12.
Fillets of Mutton, and Cucumbers.—See page 48.
Fillets of Salmon, and Capers.—See page 314.
Blanquet of Fowl, &c.—See page 48.
Haunch of Lamb.—See page 53.
Loin of Veal.—See page 49.
Chickens à la Reine.—See page 42.
Breast of Veal à l'Italienne—See page 87.
Neck of Mutton, and a Purée of Turnips.—See p. 413.

SECOND COURSE.

rkey Poults.—See page 285.
geons.—See page 166.
veret.—See page 18.
ouse.—See page 102.
skets of Pastry.—See page 23.
roy Cakes.—See Appendix.
antillie Cakes.—See page 77.
ax Baskets.—See Appendix.
as.—See page 319.
wed Peas.—See page 321.
nch Beans.—See page 9.
uliflower.—See page 18.

Cauliflower, with Brown Sauce.

sh the cauliflower, and put coulis over it.

ly.—See page 73.
derata Cream.—See page 33.
spberry Cream.—See page 31.
rrant Tarts.—See page 352.

A Cheesecake, made the same Size as the Tart.

et a tartpan with puff paste, and fill it the same as 32.

o Cold Pieces (see page 426); one of ham, ornamented, ne of tongue, ditto.
gout Mellé.—See page 9.
ccaroni.—See page 9.

August 21.

No. 234. BILL OF FARE.

FIRST COURSE.

Soup Santé,

removed with a

HAUNCH OF VENISON.

Tenderones of Lamb, with mushrooms.	Small Mutton Pies.
Veal Cutlets, larded, and sorrel sauce.	Shoulder of Lamb, forced, larded, and French beans.
Two Ducks, boned, forced, braised, and Spanish sauce	Breast of Veal, and stewed peas.

Ham and Beans.	Frame.	Brisket of Beef Tremblanc, with roots.

Chine of Lamb, and cucumbers.	Three Chickens à la Reine.
A Fricandeau, with an eminee.	Three Sweetbreads, larded, and sorrel sauce.
Petit Pâtés of Veal and Ham.	Beef Collops.

Turtle,

removed with a

LOIN OF VEAL.

SECOND COURSE.

Three Grouse.

Jelly.	A Trifle.
French Beans.	Peas.
An Omelet.	Ham and Toas
Apricot Tourte.	Cheesecake.

Six Pigeons.	Frame.	Four R and Rece

Orange Tourte.	Apple Tourte.
Ragout Mellé.	Mushrooms, broiled.
Cauliflower.	Asparagus.

Two Turkey Poults:

One larded.

No. 234. BILL OF FARE.

FIRST COURSE.

)UP Santé.—See page 38.
aunch of Venison.—See page 2.
nall Mutton Pies.—See page 20.
:nderones of Lamb (see page 26) and Mushrooms.—See
: 17.
ioulder of Lamb forced, larded, and French Beans.—
page 27.
eal Cutlets, larded (see page 64) and Sorrel Sauce.—
Appendix.
east of Veal (see page 43) and Peas.—See page 321.
ucks braised, &c.—See page 27.
isket of Beef Tremblanc.—See page 13.
am and Beans.—See page 14.
iickens à la Reine.—See page 42.
iine of Lamb and Cucumbers.—See page 68.
veetbreads larded (see page 84) and Sorrel Sauce.—
Appendix.
Fricandeau, (see page 28) and an Emince.—See p. 84.
eef Collops.—See page 87.
:tit Pâtés of Veal and Ham.—See page 362.
irtle.—See Appendix.
)in of Veal.—See page 49.

SECOND COURSE.

rouse.—See page 425.
uffs and Reeves.—See page 429.
geons.—See page 166.

Turkey Poults.—See page 285.
A Trifle.—See page 8.
Jelly.—See page 31.
Peas.—See page 319.
An Omelet.—See page 32.
Ham and Toast.—See page 65.
Cheesecake, made in a Tourte Pan.—See page 408.
Apricot Tourte.—See page 439.
Apple Tourte.—See page 439.
Mushrooms broiled.—See page 66.
Orange Tourte.—See page 96.
Ragout Mellé.—See page 9.
Asparagus.—See page 7.
Cauliflower.—See page 18.

August 22.

No. 235. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,

removed with a

of LAMB boiled, LOIN fried, and Spinage.

ts of Neat's gue, with rberries.	Quenel-, with Italian sauce
mpote of geons, h truffles.	Three Grouse braised, and cabbage.
k of Veal Beshemeil.	Two Necks of Lamb à la Cheveaux de Frieze, and cucumber.

sed of son. — Frame. — A raised Pie of Maccaroni.

of Venison, basted	A Ham braised, and beans.
Chickens Reine.	Two Rabbits à la Oporto, with mushrooms.
quet of fowl.	Semels, with piquant sauce.

Soup Julien,

removed with

ROAST BEEF.

SECOND COURSE.

Four Ruff's and Reeves.

Tartlets.	Apricot Tourte.
French Beans.	Mushrooms.
Rice Fritters.	Darioles in cups.

Quails. — Frame. — A Leveret.

Darioles in paste.	Meringues.
Mushrooms.	Peas, stewed.
Apple Tourte.	Cheesecakes.

Two Turkey Poults: one larded.

No. 235. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Lamb boiled, &c.—See page 136.
Quenels (see page 300) with White Italian Sauce.—See Appendix.
Cutlets of Tongue, and Barberries.—See page 42.
Grouse braised, and Cabbage.—See page 424.
Compote of Pigeons.—See page 119.
Necks of Lamb à la Cheveaux de Frieze (see page 48) and Cucumber.—See Appendix.
Neck of Veal à la Beshemell.—See page 14.
Chickens à la Reine.—See page 42.
Rabbits à la Oporto.—See page 42.
Semels (see page 92) with Piquant Sauce.—See Appendix.
Blanquet of Veal.—See page 73.
Soup Julien.—See page 161.
Roast Beef.—See page 7.

SECOND COURSE.

Ruffs and Reeves.—See page 429.
Apricot Tourte.—See page 439.
Tartlets.—See page 44.
Mushrooms.—See page 17.
French Beans.—See page 9.
Darioles.—See page 89.
Rice Fritters.—See page 77.
Asparagus.—See page 7.
Ragout.—See page 9.
A Leveret.—See page 18.
Quails.—See page 425.
Meringues.—See Appendix.
Stewed Peas.—See page 321.
Cheesecakes.—See page 408.
Apple Tourte.—See page 439.
Turkey Poults.—See page 285.

August 23.

No. 236. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a LOIN OF VEAL.		*Two Ducks.*	
assee of n, with rooms.	Breast of Lamb, grilled, and piquant sauce.	French Beans.	Lobster, dressed.
ot, and ot Sole, ed.	A Matelot of Carp and Eels, &c.	Currant Tart.	A Ratifie Pudding, and wine sauce.
nince of and roi ed.	White Collops, &c.	Venetian Cream.	Apple Pie.
Chine of Mutton.		Maccaroni.	Spinage and Eggs.
		Two Rabbits.	

No. 236. BILL OF FARE.

FIRST COURSE.

MICELLI Soup.—See page 16.
of Veal.—See page 49.
st of Lamb grilled (see page 41), and Piquant Sauce, pendix.
cassee of Chicken.—See page 37.
telot of Carp, &c.—See page 277.
t, and Fillets of Sole fried.—See Appendix.
e Collops.—See page 15.
nince of Beef, and broiled Bones.—See page 219.
of Mutton.—See page 16.

SECOND COURSE.

.—See page 363.
r dressed.—See page 78.
Beans.—See page 9.
Pudding.—See page 106.
t Tart.—See page 352.
Pie.—See page 81.
n Cream.—See page 31.
e and Eggs.—See page 45.
roni.—See page 9.
s.—See page 10.

August 24.

No. 237. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Green Pea Soup, removed with BEEF TREMBLANC, and Roots.			*Six Pigeons.*		
An Emince of Veal.	Beef Steaks, with shalot sauce.		Peas, stewed.	A Crab, picked	
Fillet of Veal.	Jole of Salmon.	Neck of Venison.	Currant Tart.	Blanc Mange.	Apricot Tart.
Scorch Collops.	Tenderones of Lamb, and mushrooms.		Fondues, in cases.	French Beans.	
Leg of Mutton.			*A Capon.*		

No. 237. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 331.
Beef Tremblanc, &c.—See page 13.
Beef Steaks.—See page 122.

An Emince of Veal.

Mince the lean meat of either loin, neck, or fillet; put some beshemell to it, make it hot, put a little lemon juice and a little garlic or shalot vinegar, a little pepper and salt and a dust of sugar: dish it, and put bread sippets round it.

Neck of Venison.—See page 36.
Fillet of Veal.—See page 138.
A Jole of Salmon.—See Appendix.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
Scorch Collops.—See page 49.
Leg of Mutton roasted.—See page 132.

SECOND COURSE.

'igeons.—See page 166.
'icked Crab.—See page 78.
cewed Peas.—See page 321.
.pricot Tart.—See page 426.
'urrant Tart.—See page 352.
rench Beans.—See page 9.
ondues.—See page 17.
Capon.—See page 149.
lanc Mange.—See page 65.

August 25.

No. 238. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Italian Soup, removed with a HAUNCH OF VENISON.			*Three Grouse.*		
'rones and ufflles.	Lamb Cutlets, and cucumbers.		French Beans à la Crème.	Spinage in Boxes.	
and ...	Three Chickens à la Reine.	Loin of Veal.	Cheesecake.	Jelly.	Raspberry Tourte.
Pâtés of ...bster.	Fillets of Salmon rolled, and capers.		Mushrooms, in boxes.	Stewed Peas.	
Sirloin of Beef.			*Shoulder of Lamb.*		

No. 238. BILL OF FARE.

FIRST COURSE.

.LIAN Soup.—See page 20.
inch of Venison.—See page 2.
ıb Cutlets.—See page 91.
derones and Truffles.—See page 12.
ı of Veal.—See page 49.

Ham, &c.—See page 14.
Chickens à la Reine.—See page 42.
Fillets of Salmon rolled, &c.—See page 43.
Petit Pâtés of Lobster.—See page 357.
Roast Beef.—See page 7.

SECOND COURSE.

Grouse.—See page 425.
Spinage in Boxes.—See page 347.
French Beans.—See page 9.

Raspberry Tourte.

Sheet the tourtepan with puff paste, put in raspberry jam, and cross bar it: bake it, and finish it the same as other tourtes.

Jelly.—See page 31.
Cheesecake.—See page 408.
Stewed Peas.—See page 321.
Mushrooms (see page 17) in Boxes.—See page 347.
Shoulder of Lamb.—See page 164.

August 26.

No. 239. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Flamond, removed with a LOIN OF VEAL.		*Two Chickens.*	
Two Sweetbreads larded, and sorrel sauce.	Salmie of Grouse.	Artichoke Bottoms, fried in batter.	Cauliflower à la Flamond.
A Neck of Venison.		A Ratifie Pudding.	
Compote of Pigeon.	Two Breasts of Fowl, larded, and an emince.	French Beans à la Crême.	Peths, bread crumbed and fried, with parsley.
A Chine of Mutton.		*Two Rabbits.*	

No. 239. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Loin of Veal.—See page 59.
Neck of Venison —See page 36.
Salmie of Grouse, see Salmie of Partridge, page 123.
Sweetbreads larded (see page 94) and Sorrel Sauce.—See pendix.
Compote of Pigeon.—See page 119.
Breasts of Fowl larded, and an Emince.—See page 109.
Chine of Mutton.—See page 16.

SECOND COURSE.

Two Chickens.—See page 134.
Cauliflower à la Flamond.—See page 99.
Peths —See page 32.
Artichoke Bottoms fried.—See page 180.
Ratifie Pudding.—See page 106.
French Beans.—See page 9.
Rabbits.—See page 10.

August 27.

No. 240. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a G of LAMB, and French Beans.	*Two Ducks.*
f Palates, d, forced, a ragout. / Venison Cutlets Riblette.	Tartlets. / Stewed Peas.
A Fillet of Veal.	Jelly.
lotade of abbit. / Broiled Fowl, and mushrooms.	Spinage and croutons. / Spanish Fritters.
Ribs of Beef.	*A Leveret.*

No. 240. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Lamb (see p. 21) and French Beans.—See p. 311.

Venison Cutlets Riblette.

Cut the cutlets from the neck, trim them the same as mutton cutlets, except cutting away any of the fat, as that is reckoned the most favourite part; do not put them on the gridiron until all the other part of the dinner is dished up; season them with pepper and salt; have the dish very hot; keep some back to send up a second time: put no gravy on the dish.

Beef Palates rolled, &c.—See page 6.
Fillet of Veal.—See page 138.
Broiled Fowl, and Mushrooms.—See page 165.
Capilotade of Rabbit.—See page 328.
Ribs of Beef.—See page 23.

SECOND COURSE.

Ducks.—See page 363.
Stewed Peas.—See page 321.
Tartlets.—See page 44.
Jelly.—See page 31.
Spanish Fritters.—See page 89.
Spinage, &c.—See page 45.
A Leveret.—See page 18.

August 28.

No. 241. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a NECK OF VENISON.	*Two Grouse.*
ıet of Veal, ıushrooms. / Pigeon Pie.	Ragout Mellé. / Peas.
Beef Tremblanc, and roots.	A Chantillie Basket.
ck, boned, braised, and l'Italienne. / Calf's Feet à la Poulet.	French Beans. / Ham and Eggs.
Loin of Veal.	*Ribs of Lamb.*

No. 241. BILL OF FARE.

FIRST COURSE.

)UP Santé.—See page 38.
:ck of Venison.—See page 36.
geon Pie.—See page 130.
anquet of Veal, &c.—See page 73.
ef Tremblanc, and Roots.—See page 13.
ck à l'Italienne.—See page 365.
lves Feet à la Poulet.—See page 376.
in of Veal.—See page 49.

SECOND COURSE.

ouse.—See page 425.
as.—See page 319.
gout Mellé.—See page 9.
antillie Basket.—See page 61.
m and Eggs.—See page 85.
ench Beans.—See page 9.
bs of Lamb.—See page 239.

August 29.

No. 242. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a HAUNCH OF VENISON.	*Two Ducks.*
Mutton Cutlets Riblette. / Two Chickens à la Reine.	Stewed Peas. / Fondues, in ca...
Neck of Veal à la Beshemell.	An Apricot Tart.
Bacon and Beans. / Matelot of Rabbit.	Mushrooms, in boxes. / Cauliflower à la Crême.
Chump of Beef.	*A Leveret.*

No. 242. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Venison.—See page 2.
Chickens à la Reine.—See page 42.
Mutton Cutlets Riblette.—See page 130.
Neck of Veàl à la Beshemell.—See page 14.
Matelot of Rabbit.—See page 333.
Bacon and Beans.—See page 383.
Roast Beef.—See page 7.

SECOND COURSE.

Ducks.—See page 363.
Fondues.—See page 17.
Stewed Peas.—See page 321.
Apricot Tart.—See page 426.
Cauliflower.—See page 18.
Mushrooms (see page 17) in Boxes.—See page 347.
A Leveret.—See page 18.

August 30.

No. 243. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Green-Pea Soup, removed with a FILLET of VEAL à la Daube.	*Pigeons.*
Fillets of Sole à l'Italienne. / A Civet of Leveret.	Prawns. / Stewed Peas.
Matelot of Tench and Eels, &c.	Cheese-cakes. / Jelly. / Currant Tart.
Haricot of Venison. / Blanquet of Fowl, and mushrooms.	Spinage and Eggs. / An Omelet.
Chine of Mutton.	*Two Chickens: one larded.*

No. 243. BILL OF FARE.

FIRST COURSE.

GREEN Pea Soup.—See page 366.
Fillet of Veal à la Daube.—See page 20.
Civet of Leveret.—See page 26.
Fillets of Sole à l'Italienne.—See page 43.
Matelot of Tench (see page 76) and Eels.—See page 30.
Blanquet of Fowl, and Mushrooms.—See page 48.

Haricot of Venison.

Cut a neck of venison into cutlets, rather thicker than or broiling; finish exactly as a mutton haricot.

N.B. Strain the liquid that the venison was done in, skim he fat off, and reduce it to a glaze, and then put the roots nd sauce into the stewpan, to give the sauce the full flavour f the venison.

Chine of Mutton.—See page 16.

SECOND COURSE

Pigeons.—See page 166.
Stewed Peas.—See page 321.
Prawns.—See page 281.
Currant Tart.—See page 352.
Jelly.—See page 31.
Cheesecake.—See page 408.
An Omelet.—See page 32.
Spinage (see page 45) and Eggs.—See page 82.
Chickens.—See page 134.

August 31.

No. 244. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Maccaroni Soup, removed with a NECK OF VENISON.		*A Guinea Fowl.*	
Small Mutton Pies.	Poulard à la Duchesse.	Lobster au Gratin.	Stewed Peas.
Salmon boiled, and Soles fried.		A Ginger Souffle.	
Beef Steaks, and shalot sauce.	Calf's Feet, bread crumbed, and Spanish sauce.	French Beans.	Maccaroni.
Loin of Veal.		*Two Rabbits.*	

No. 244. BILL OF FARE.

FIRST COURSE.

MACCARONI Soup.—See page 150.
Neck of Venison.—See page 36.
Mallard à la Duchesse.—See page 12.
Small Mutton Pies.—See page 20.
Salmon boiled, and Soles fried.—See Appendix.
Calf's Feet au Gratin.—See page 213.
Beef Steaks.—See page 122.
Loin of Veal.—See page 49.

SECOND COURSE.

Guinea Fowl.—See page 183.
Stewed Peas.—See page 321.
Lobster au Gratin.—See page 50.
Ginger Souffle.—See page 105.
Maccaroni.—See page 9.
French Beans.—See page 9.
Rabbits.—See page 10.

September 1.

No. 245. BILL OF FARE.

FIRST COURSE.

Mock Turtle,
removed with a
HAUNCH OF VENISON.

A Pâté Goodeveau.	A Timball of Maccaroni, and Chicken.
Fillets of Fowl, and mushrooms.	Three Sweetbreads larded, and an eminee.
A Ham, braised, and beans.	Three Chickens à la Reine.

Soup Santé, removed with a raised Pie of Venison.	Frame.	Soup Santé, removed with a raised Pie à la François.

Breast of Veal, à la Beshemell.	Two Necks of Lamb à la Cheveaux de Frieze, and cucumbers.
Grenadines of Duck, and sorrel sauce.	Four Pigeons larded, and peas.
A Chartreuse.	Petit Pâtés of Chicken and Ham.

Mock Turtle,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Six Partridges.

A Carmel Basket of Pastry.	A Savoy Cak
French Beans à la Crême.	Cauliflower à Beshemell.
Ragout Mellé	Morels.
Venetian Cream.	Jelly au Marbr

Two Rabbits.	Frame.	A Capon.

Orange Souffle.	Cederata Cream.
Artichoke Bottoms, ragouted.	Mushrooms.
Spinage and croutons.	Stewed Peas.
A Savoy Cake.	Basket of Pastry.

A Leveret.

No. 245. BILL OF FARE.

FIRST COURSE.

)CK Turtle.—See page 22.
unch of Venison.—See page 2.
iball.—See page 58.
é Goodeveau.—See page 35.
etbreads larded, and an Emince.—See page 94.
ets of Fowl, and Mushrooms.—See page 63.
ickens à la Reine.—See page 42.
m braised, and Beans.—See page 14.
ip Santé.—See page 38.
ised Pie à la Françoise.—See page 38.
ip Santé.—See page 38.
ised Pie of Venison.—See page 405.
cks of Lamb à la Cheveaux de Frieze, and Cucumber.
e page 48.

Breast of Veal à la Beshemell.

ise a breast of veal in a white braise until quite tender; take it up, and trim it according to the size of the dish t is intended for, draw all the bones out, put it on the and the beshemell over it, first being seasoned with er and salt, lemon juice, a little sugar, and a few drops rlic vinegar.
geons larded (see page 304) and Stewed Peas.—See 321.

Grenadines of Duck, larded.

it the wings from a duck, quite close to the breast bone, the skin off, and lard them, bone the legs, and fill them force-meat; put sheets of bacon on the bottom of a pan, put in a few onions, a faggot, a few blades of mace, or four bay leaves, and the bones, &c. of the duck; put in the grenadine, and a pint of stock, cover the with sheets of bacon and paper, put the cover on the pan, and set it on the fire; let it simmer for an hour, take it up, and finish as other lardings, &c.; put sorrel on the dish, and the duck on the sauce: garnish with

tit Pâtés.—See Appendix.
artreuse.—See page 60.
ock Turtle.—See page 22.
oast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Savoy Cake.—See Appendix.
Carmel Basket, &c.—See Appendix.
Cauliflower.—See page 18.
French Beans.—See page 9.
Morels.—See page 284.
Ragout Mellé.—See page 9.
Jelly Marbre.—See page 73.
Venetian Cream.—See page 31.
A Capon.—See page 149.
Rabbits.—See page 10.
Cederata Cream.—See page 33.
Orange Souffle.—See page 99.
Mushrooms.—See page 17.
Artichoke Bottoms.—See page 44.
Stewed Peas.—See page 321.
Spinage and Croutons.—See page 45.
Savoy Cake.—See Appendix.
Basket of Pastry.—See page 23.
A Leveret.—See page 18.

September 2.

No. 246. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a NECK OF VENISON.	*Four Partridges.*
Fricassee of Chicken, and a larded Sweetbread. / Veal and Ham Cutlets, &c.	Mushrooms, broiled. / Peas.
Leg of Lamb, roasted.	A Trifle.
Fried Beef, and cabbage. / White Collops, and mushrooms.	French Beans. / Ham and Eggs.
Loin of Veal.	*A Guinea Fowl.*

No. 246. BILL OF FARE.

FIRST COURSE.

ERMICELLI Soup.—See page 16.
eck of Venison.—See page 36.
eal and Ham Cutlets.—See page 189.
ricassee of Chicken (see page 37) and a larded Sweet-
d in the middle of the Dish.—See page 94.
eg of Lamb roasted.—See page 21.
White Collops, and Mushrooms.—See page 15.

Bubble and Squeak, or fried Beef and Cabbage.

Cut slices of cold boiled beef that has been corned; cut many pieces of fat as lean, boil some white cabbage, eeze it very dry, and chop it quite fine; then fry the f, sprinkle a little pepper over it; a very few minutes will it; for if it is fried too much, it becomes dry and hard; nly wants to be made hot: take up the beef, and put it the back of a sieve, then put in the cabbage, sprinkle a e pepper and salt on it, keep stirring it while on the fire; ould be kept on the fire until it has soaked up all the fat, l becomes quite dry: then put the cabbage in the middle he dish, and the beef round it, a piece of fat and a piece lean, one after the other.

N.B. The cabbage should be raised as high as the quan- will admit of: garnish with carrot cut in what shape cy directs: put a carrot rose on the middle of the bage.

Loin of Veal.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Peas.—See page 319.
Mushrooms broiled.—See page 66.
Ham and Eggs.—See page 85.
A Trifle.—See page 8.
French Beans.—See page 9.
A Guinea Fowl larded.—See page 183.

September 3.

No. 247. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a CHINE of LAMB, and Cucumbers.		*Four Partridges.*	
Venison Cutlets.	Ox Rumps, and cabbage.	Peas, stewed.	Fondues, in cases.
A Neck of Mutton, roasted.		Apple Pie.	
A Fricandeau, and sorrel.	A Civet of Leveret.	Mushrooms, in boxes.	Spinage and Croutons.
Ribs of Beef.		*Two Rabbits.*	

No. 247. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Chine of Lamb, and Cucumbers.—See page 68.
Ox Rumps, and Cabbage.—See page 5.
Venison Cutlets Riblette.—See page 454.
Neck of Mutton roasted.—See page 124.
Civet of Hare, or Leveret.—See page 26.
Fricandeau (see p. 28) and Sorrel Sauce.—See Appendix.
Ribs of Beef.—See page 23.

SECOND COURSE.

Partridges.—See page 7.
Fondues.—See page 17.
Stewed Peas.—See page 321.
Apple Pie.—See page 81.
Spinage, &c.—See page 45.
Mushrooms (see page 17) in Boxes.—See page 347.
Rabbits.—See page 10.

September 4.

No. 248. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond, removed with a NECK OF VENISON.	*Six Pigeons.*
Imie of ridges. / Small Mutton Pies.	Peas. / Ragout Mellé.
Beef Tremblanc, and roots.	Small Pastry. / Chantillie Cake. / Currant Tart.
owl à la shemell. / A Matelot of Rabbit.	An Omelet Souffle. / French Beans.
Chine of Mutton.	*Shoulder of Lamb.*

No. 248. BILL OF FARE.

FIRST COURSE.

UP à la Flamond.—See page 12.
ck of Venison.—See page 36.
all Mutton Pies.—See page 20.
mie of Partridges.—See page 123.
ef Tremblanc, and Roots.—See page 13.
telot of Rabbit.—See page 333.
wl à la Beshemell.—See page 112.
ne of Mutton.—See page 16.

SECOND COURSE.

eons.—See page 166.
s.—See page 319.
gout Mellé.—See page 9.
ntillie Cake.—See page 77.
rant Tart.—See page 352.
all Pastry.—See page 23.
nch Beans.—See page 9.
elet Souffle.—See page 32.
ulder of Lamb.—See page 164.

September 5.

No. 249. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a HAUNCH OF VENISON.		*Two Chickens: one larded.*	
Cutlets of Mutton Riblette.	Two Partridges stewed, and cabbage.	Codling Pie.	Artichokes
Fillet of Veal.		Jelly.	
Breast of Lamb grilled, and cucumber sauce.	Stewed Tench.	French Beans.	Currant Tart.
Chump of Beef.		*A Leveret.*	

No. 249. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Haunch of Venison.—See page 2.
Mutton Cutlets Riblette.—See page 130.
Fillet of Veal.—See page 138.
Stewed Tench.—See page 76.
Breast of Lamb, and Cucumbers.—See page 41.
Roast Beef.—See page 7.
Partridges (see page 36) and Cabbage.—See page 5.

SECOND COURSE.

Chickens.—See page 134.
Artichokes.—See page 384.
Codling Pie.—See page 81.
Jelly.—See page 31.
Currant Tart.—See page 352.
French Beans.—See page 9.
A Leveret.—See page 18.

September 6.

No. 250. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a NECK OF VENISON.	*Four Partridges.*
alf's Feet, and quant sauce. / A Raised Pie, with Mutton and Potatoes.	Spinage, in boxes. / French Beans. à la Crême.
Pike, ked. / Fillet of Veal. / Matelot of Tench.	Cheesecakes / A Damson Pie. / Darioles, in paste.
Casserole of abbit and Rice. / Loin of Lamb, braised, and French beans.	Cauliflower à la Flamond. / Fondues, in cases.
A Chine of Mutton.	*A Guinea Fowl, larded.*

No. 250. BILL OF FARE.

FIRST COURSE.

OUP Cressey.—See page 47.
eck of Venison—See page 36.
llet of Veal.—See page 138.
raised Pie with Mutton and Potatoes.—See page 35.
alf's Feet (see page 104) and Piquant Sauce.—See endix.
Matelot of Tench.—See page 76.
ke, baked.—See page 255.
oin of Lamb (see page 6) and French Beans.—See 311.
Casserole of Rice and Rabbit.—See page 366.
hine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
French Beans.—See page 9.
Spinage in Boxes.—See page 347.
Darioles in Paste.—See page 39.
Damson Pie is made the same as all other Pies.
Cheesecakes.—See page 408.
Fondues.—See page 17.
Cauliflower à la Flamond.—See page 99.
A Guinea Fowl larded.—See page 183.

September 7.

No. 251. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a LEG OF LAMB boiled, LOIN fried, and Spinage.	*A Capon.*
Pigeons à la Crapaudine. / Cutlets of Venison Riblette.	Lobster au Gratin. / French Beans.
Two Chickens à la Reine. / A Ham, braised, and greens. / Three Partridges, stewed, and truffles.	Spanish Fritters. / Chantillie Basket. / Apple Pie.
Haricot of Beef, and roots. / Petit Pâtés of Sweetbread.	Cauliflower. / An Omelet, with sauce.
Loin of Veal.	*A Leveret.*

No. 251. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
Cutlets of Venison Riblette.—See page 454.

Pigeons à la Crapaudine.—See page 98.
Partridge and Truffles.—See page 36.
Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
Petit Pâtés of Sweetbread.—See Appendix.
Haricot of Beef.—See page 144.
Loin of Veal.—See page 49

SECOND COURSE.

A Capon.—See page 149.
French Beans.—See page 9.
Lobster au Gratin.—See page 50.
Apple Pie.—See page 81.
Chantillie Basket.—See page 61.
Spanish Fritters.—See page 89.
An Omelet.—See page 32.
Cauliflower.—See page 18.
A Leveret.—See page 13.

September 8.

No. 252. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a HAUNCH OF VENISON.	*Four Partridges.*
Blanquet of Fowl, nd mushrooms. / A Civet of Leveret, and small onions.	Artichoke Bottoms, fried / French Beans.
Haunch of Lamb, larded, and chervil sauce.	Apple Tart. / Jelly. / Orlean Plum Tart.
Bout Saigneux, nd sauce hachs. / Cutlets of Sweetbreads, with fine herbs, &c.	Cauliflower. / Prawns.
Sirloin of Beef	*Two Rabbits.*

No. 252. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
A Civet of Leveret.—See page 26.
Blanquét of Fowl, (see page 48) and Mushrooms.—See page 17.
Haunch of Lamb.—See page 53.
Cutlets of Sweetbread.—See page 152.
Bout Saigneux, and Sauce Hachis.—See page 196.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
French Beans.—See page 9.
Artichoke Bottoms fried.—See page 180.

Orlean Plum Tart.

Stone the plums and split them in two, and finish the same as other tarts.

Jelly.—See page 31.
Apple Tart.—See page 81.
Prawns.—See page 281.
Cauliflower.—See page 18.
Rabbits.—See page 10.

September 9.

No. 253. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a LOIN of VEAL à la Beshemell.	*Six Pigeons.*
· Sweetbreads rded, and rrel sauce. / Three Partridges, and cabbage.	Spinage and Croutons. / Maccaroni.
Neck of Venison, roasted.	A Damson Pie.
x Rumps, nd roots. / Two Breasts of Fowl, larded, and an emince.	Poultry Livers, in a case. / Cauliflower à la Crème.
Chine of Mutton.	*Two Chickens.*

No. 253. BILL OF FARE.

FIRST COURSE.

ERMICELLI Soup.—See page 16.
oin of Veal à la Beshemell.—See page 14.
artridges (see page 36) and Cabbage—See page 5.
weetbreads larded (see page 84) and Sorrel Sauce.—See endix.
eck of Venison.—See page 36.
reasts of Fowl larded, and an Emince.—See page 109.
x Rumps, (see p. 5) and Haricot Roots.—See Appendix.
hine of Mutton.—See page 16.

SECOND COURSE.

igeons.—See page 106.
laccaroni.—See page 9.
pinage, &c.—See page 45.

Damson Pie.—See page 468.
Cauliflower.—See page 18.
Poultry Livers.—See page 92.
Chickens.—See page 134.

September 10.

No. 254. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAUNCH OF VENISON.			*Four Partridges.*		
Scorch Collops.	Beef Olives, and small onions.		French Beans.	Ragout Mellé.	
Fillet of Veal.	Ham, braised, and greens.	Leg of Lamb and French beans.	Jelly	A Chantillie Cake.	Rhenish Cream.
Compote of Pigeon, &c.	Minced and broiled Chicken.		Ham and Eggs.	Cauliflower.	
Ribs of Beef.			*A Guinea Fowl.*		

No. 254. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Venison.—See page 2.
Scorch Collops.—See page 49.
Beef Olives, and Small Onions.—See page 36.
Boil the onions in stock, until it comes to a glaze, then put coulis to them.
Leg of Lamb roasted (see page 21) and French Beans.—See page 311.
Ham braised.—See page 14.

llet of Veal.—See page 138.
inced and broiled Chicken.—See page 123.
ompote of Pigeons.—See page 119.
ibs of Beef.—See page 23.

SECOND COURSE.

artridges.—See page 7.
agout Mellé.—See page 9.
rench Beans.—See page 9.
henish Cream.—See page 50.
dry.—See page 31.
hantillie Cake.—See page 77.
auliflower à la Flamond.—See page 99.
am and Eggs.—See page 85.
uinea Fowl.—See page 183.

September 11.

No. 255. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Italian Soup, removed with a NECK OF VENISON.		*Four Partridges.*	
Salmie of artridge.	Calves Liver, and Bacon, &c.	Crayfish.	Spinage and Croutons.
Beef Tremblanc, and roots.		Apple Pie.	
Small tton Pies.	Pork Cutlets, with mashed potatoes.	Cauliflower.	Anchovy Toast.
Fillet of Veal.		*Shoulder of Lamb.*	

No. 255. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Neck of Venison.—See page 36.
Calves Liver and Bacon.—See page 127.
Salmie of Partridge.—See page 123.
Beef Tremblanc, and Roots.—See page 13.
Pork Cutlets and mashed Potatoes—See page 34.
Small Mutton Pies.—See page 20.
Fillet of Veal.—See page 138.

SECOND COURSE.

Partridges.—See page 7.
Spinage, &c.—See page 45.
Crayfish.—See page 304.
Apple Pie.—See page 81.
Anchovy Toast.—See page 78.
Cauliflower.—See page 18.
Shoulder of Lamb.—See page 164.

September 12.

No. 256. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a HAUNCH of LAMB larded, and Cucumber Sauce.		*Guinea Fowl, larded.*	
Cutlets of Venison.	Two Chickens à la Reine.	Currant Tart.	French Beans à la Crême.
Loin of Veal.		Savoy Cake.	
A Small Ham and greens.	Haricot of Mutton.	Ragout Mellé.	Darioles à paste.
Chump of Beef.		*Two Flapper.*	

No. 256. BILL OF FARE.

FIRST COURSE.

JP Cressey.—See page 47.
nch of Lamb (see page 53) and Cucumber.—See
dix.
ckens à la Reine.—See page 42.
ets of Venison.—See page 380.
n of Veal.—See page 49.
ricot of Mutton.—See page 21.
ll Ham and Greens.—See page 14.
st Beef.—See page 7.

SECOND COURSE.

Guinea Fowl.—See page 183.
nch Beans.—See page 9.
rant Tart.—See page 352.
by Cake.—See Appendix.
ioles.—See page 39.
out Mellé.—See page 9.

Flappers.

ppers are young wild ducks: roast them fifteen
es.

September 13.

No. 257. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Flemish Soup, removed with a LEG of PORK, roasted.		*Four Partridges.*	
A Fricandeau, and sorrel.	Shoulder of Lamb hashed, and blade-bone broiled.	Apple Pie.	Cauliflower à la Crême.
Neck of Venison.		Jelly.	
Veal and Ham Cutlets.	A Roulard of Mutton, and shalot sauce.	Artichokes.	Spanish Fritters.
Fillet of Veal.		*A Leveret.*	

No. 257. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.

Leg of Pork roasted.—See page 179.

Shoulder of Lamb hashed and broiled.—See page 85.

Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.

Neck of Venison.—See page 36.

Fillet of Veal.—See page 138.

A Roulard of Mutton (see page 29) and Shalot Sauce.—See Appendix.

Veal and Ham Cutlets.—See page 189.

SECOND COURSE.

Partridges.—See page 7.

Cauliflower.—See page 18.

Apple Pie.—See page 81.

ly.—See page 31.
nish Fritters —See page 89.
ichokes.—See page 384.
Leveret.—See page 18.

September 14.

No. 258. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Cressey, removed with a LOIN OF VEAL.			*Six Pigeons.*		
mince of eal.	Beef Steaks, and shalot sauce.		Spinage and Eggs.	Escaloped Oysters.	
d ead.	Neck of Pork roasted.	A Pike baked, &c.	Apple Tart.	Ginger Souffle.	Orange Tourte.
l Venison.	Fricassee of Chicken.		Maccaroni.	French Beans.	
Chine of Mutton.			*Two Rabbits.*		

No. 258. BILL OF FARE.

FIRST COURSE.

UP Cressey.—See page 47.
in of Veal.—See page 49.
ef Steaks.—See page 122.
Emince of Veal.—See page 450.
ke baked.—See page 255.
ck of Pork roasted.—See page 20.
shed Calf's Head.—See page 3.
icassee of Chicken—See page 37.
ine of Mutton.—See page 16.
shed Venison.—See page 374.

SECOND COURSE.

Pigeons.—See page 166.
Escaloped Oysters.—See page 23.
Spinage (see page 45) and Eggs.—See page 82.
Ginger Souffle.—See page 105.
Orange Tourte.—See page 96.
Apple Tart.—See page 429.
French Beans.—See page 9.
Maccaroni.—See page 9.
Rabbits.—See page 10.

September 15.

No. 259. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAUNCH OF VENISON.			*Two Flappers.*		
Stewed Partridge, and cabbage.		Lamb Cutlets, and sauce piquant.	Artichoke Bottoms, fried in batter.		Cauliflower à la Flamond.
Leg of Lamb, roasted.	A Sucking Pig.	Neck of Veal à la Beshemell.	Savoy Cake.	Jelly.	Chant. e Basket.
Petit Pâtés of Veal and Ham.		A Duck à la Daube, and Spanish sauce.	Eggs à la Trip.		Peths fried, &c
A Sirloin of Beef.			*A Guinea Fowl, larded.*		

No. 259. BILL OF FARE.

FIRST COURSE.

OUP Santé.—See page 38.
Haunch of Venison.—See page 2.
tewed Partridge (see p. 36) and Cabbage.—See p. 5.
Lamb Cutlets (see page 91) and Sauce Piquant.—See Appendix.
Neck of Pork.—See page 20.
A Sucking Pig.—See page 59.
Neck of Veal à la Beshemell.—See page 14.
Leg of Lamb roasted.—See page 21.
Duck à la Daube (see page 18) and Spanish Sauce.—See Appendix.
Petit Pâtés of Veal and Ham.—See page 362.
Roast Beef.—See page 7.

SECOND COURSE.

Two Flappers.—See page 475.
Cauliflower à la Flamond.—See page 99.
Jelly.—See page 31.
Artichoke Bottoms fried.—See page 180.
Chantillie Basket.—See page 61.
Savoy Cake.—See Appendix.
Meths.—See page 32.
Eggs à la Trip.—See page 39.
A Guinea Fowl, larded.—See page 183.

September 16.

No. 260. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a LEG of PORK à la Boisseau.		*Four Partridges.*	
Fricassee of Rabbit and Onions.	Grenadines, and sorrel sauce.	French Beans.	Prawns.
A Neck of Venison.		Rhenish Cream.	
Four Pigeons larded, and Sauce Royal.	Tenderones of Lamb, and Mushrooms.	Dried Salmon, in a case.	Mushrooms.
Fillet of Veal.		*A Leveret.*	

No. 260. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.

Leg of Pork à la Boisseau.—See page 47.

Grenadines (see page 85) and Sorrel Sauce.—See Appendix.

Fricassee of Rabbits, and Onions.—See page 69.

Neck of Venison.—See page 36.

Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.

Pigeons larded, (see page 304) and Sauce Royal.—See Appendix.

Fillet of Veal.—See page 138.

SECOND COURSE.

artridges.—See page 7.
awns.—See page 281.
ench Beans.—See page 9.
lemish Cream.—See page 50.
ied Salmon in a Case.—See page 24.
ushrooms.—See page 17.
Leveret.—See page 18.

September 17.

No. 261. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with a N of VEAL à la Beshemell.		*A Guinea Fowl, larded.*	
ivet of veret.	Pork Cutlets, and mashed potatoes.	Small Omelets, and sauce.	Cauliflower à la Flamond.
A Leg of Lamb roasted, and French Beans.		Apple Pie.	
arrie of and Rice.	A Souties of Mutton, and sauce poivrade.	French Beans.	Spinage, in boxes.
Ribs of Beef.		*Six Pigeons.*	

No. 261. BILL OF FARE.

FIRST COURSE.

UP Julien.—See page 161.
n of Veal à la Beshemell.—See page 14.
k Cutlets, and mashed Potatoes.—See page 94.
et of Leveret.—See page 26.
of Lamb roasted (see page 21), and French Beans.
page 311.

Roast Beef.—See page 7.
Souties of Mutton (see page 38), and Poivrade Sauce.—See Appendix.
Currie of Rabbit.—See page 16.

SECOND COURSE.

A Guinea Fowl.—See page 183.
Cauliflower à la Flamond.—See page 99.
Small Omelets.—See page 249.
Apple Pie.—See page 81.
Spinage in Boxes.—See page 347.
French Beans.—See page 9.
Pigeons.—See page 166.

September 18.

No. 262. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Mock Turtle, removed with a NECK OF VENISON.			*Five Partridges.*		
Two Sweetbreads larded, and an emince.		A Matelot of Rabbit.	Spinage and croutons.		Mushrooms broiled.
A Ham braised, and greens.	A Loin of Veal.	Three Chickens à la Reine.	Apple Pie.	Jelly.	Savoy Cake
Tenderones of Lamb, and roots.		Grenadines of Duck, and sorrel sauce.	Artichoke Bottoms, ragouted.		French Beans à Crême.
Chine of Mutton.			*A Leveret.*		

No. 262. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Neck of Venison.—See page 36.
Matelot of Rabbit.—See page 333.
Sweetbreads larded (see page 94), and an Emince.—See page 84.

Loin of Veal.—See page 49.
Chickens à la Reine.—See page 42.
Ham braised, &c.—See page 14.
Chine of Mutton.—See page 16.
Grenadines of Duck (see page 461) and Sorrel Sauce.—See Appendix.
Tenderones of Lamb (see page 26) and Haricot Roots.—See Appendix.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms broiled.—See page 66.
Spinage, &c.—See page 45.
Savoy Cake.—See Appendix.
Jelly.—See page 31.
Apple Pie.—See page 81.
French Beans.—See page 9.
Artichoke Bottoms.—See page 44.
Cheveret.—See page 18.

September 19.

No. 263. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a HAUNCH OF LAMB, and French Beans.	*Two Flappers.*
Mutton Cutlets à la Maintenon.	A raised Pie, with Mutton and Potatoes.	Cauliflower.	Ragout Mellé.
Neck of Veal à la Beshemell.	A Chantillie Cake.
Roast of Pork, Apple sauce.	A Salmis of Partridge, &c.	Maccaroni.	French Beans.
Chump of Beef.	*Ribs of Lamb.*

No. 263. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.

Haunch of Lamb (see page 53) and French Beans.—See page 311.

A raised Pie, with Mutton and Potatoes.—See page 35.

Venison Cutlets Riblette.—See page 454.

Neck of Veal à la Beshemell.—See page 14.

Roast Beef.—See page 7.

Salmie of Partridge.—See page 123.

Fillet of Pork (see page 13) and Sauce Rober.—See Appendix.

SECOND COURSE.

Flappers.—See page 475.

Ragout Mellé.—See page 9.

Cauliflower.—See page 18.

Chantillie Cake.—See page 77.

French Beans.—See page 9.

Maccaroni.—See page 9.

Ribs of Lamb.—See page 239.

September 20,

No. 264. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a NECK OF VENISON.		*Four Partridges.*	
Lamb Cutlets, with fine herbs.	Poulard à la Duchesse.	Spinage and Eggs.	Escaloped Oysters.
Fish.		Apple Pie.	
Veal Olives, and ravigot sauce.	Petit Pâtés of Chicken.	A Lobster, dressed.	French Beans.
Loin of Veal.		*Two Rabbits.*	

No. 264. BILL OF FARE.

FIRST COURSE.

OUP Cressey.—See page 47.
eck of Venison.—See page 86.
ish.—See Appendix.
oulard à la Duchesse.—See page 12.
amb Cutlets.—See page 91.
etit Pâtés.—See Appendix.
eal Olives (see page 3) and Ravigot Sauce.—See Ap-
lix.
oin of Veal.—See page 49.

SECOND COURSE.

artridges.—See page 7.
scaloped Oysters.—See page 23.
oinage (see page 45) and Eggs.—See page 82.
ople Pie.—See page 81.
ench Beans.—See page 9.
obster dressed.—See page 78.
abbits.—See page 10.

September 21.

No. 265. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Flemish Soup, removed with a FILLET OF VEAL.	*Six Pigeons.*
ivet of veret. / Beef Steaks, and shalot sauce.	French Beans. / Fondues, in cases.
Neck of Pork.	Rhenish Cream. / Damson Tart. / Ratifie Pudding.
's Head, &c. / Scorch Collops, with truffles.	Lobster au Gratin. / Cauliflower à la Crême.
Chine of Mutton.	*A Guinea Fowl.*

No. 265. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Fillet of Veal.—See page 138.
Neck of Pork.—See page 20.
Beef Steaks.—See page 122.
Givet of Leveret.—See page 26.
Scorch Collops.—See page 49.
Lamb's Head, &c.—See page 21.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pigeons.—See page 166.
Fondues.—See page 17.
French Beans.—See page 9.
Damson Tart.—See page 494.
Ratifie Pudding.—See page 106.
Rhenish Cream.—See page 50.
Cauliflower.—See page 18.
Lobster au Gratin.—See page 50.
A Guinea Fowl.—See page 183.

September 22.

No. 266. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Mock Turtle, removed with a HAUNCH OF VENISON.		*Six Pigeons.*	
Cutlets, with ed potatoes.	Quenels, with Italian sauce.	Savoy Cake.	Jelly.
ricandeau, sorrel sauce.	Three Chickens à la Reine.	Mushrooms.	French Beans.
am b aised, id greens.	A Fillet of Veal à la Daube.	Two Chickens.	Three Sweetbreads.
2 Partridges wed, and abbage.	Neck of Mutton larded, and French Beans.	Cauliflower.	Beet Root, and vinegar sauce.
inquet of owl, and shrooms.	Tenderones of Veal, and Truffles.	Orange Souffle.	Savoy Cake.
Soup Santé, removed with a SIRLOIN OF BEEF.		*Two Ducks.*	

No. 266. BILL OF FARE.

FIRST COURSE.

'OCK Turtle.—See page 22.
aunch of Venison.—See page 2.
uenels.—See page 300.
ork Cutlets, &c.—See page 94.
hickens à la Reine.—See page 42.
ricandeau (see page 28) and Sorrel Sauce.—See Appendix.
illet of Veal à la Daube, &c.—See page 20.
am braised.—See page 14.

Neck of Mutton larded (see page 27) and French Beans.—See page 311.
Partridge (see page 36) and Cabbage.—See page 5.
Tenderones of Veal, and Truffles.—See page 12.
Blanquet of Fowl, &c.—See page 48.
Soup Santé.—See page 38.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Jelly.—See page 31.
Savoy Cake.—See Appendix.
French Beans.—See page 9.
Mushrooms.—See page 66.
Sweetbreads roasted.—See page 246.
Chickens.—See page 134.
Beet Root.—See page 125.
Cauliflower.—See page 18.
Orange Souffle.—See page 99.
Ducks.—See page 363.

September 23.

No. 267. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with a LEG of LAMB boiled, LOIN fried, and Spinage.	*Four Partridges.*
Ox Rumps, cabbage, and. Spanish sauce. / Pigs Feet grilled, and Ears shreded, and Sauce rober.	Maccaroni. / Artichoke Bottoms and Italian sauce
Neck of Venison.	A Chantillie Cake.
Semels, and poivrade sauce. / Compote of Pigeons, and mushrooms.	French Beans, and sauce. / Mushrooms.
Loin of Veal.	*Two Rabbits.*

No. 267. BILL OF FARE.

FIRST COURSE.

)UP Julien.—See page 161.
g of Lamb boiled, &c.—See page 136.
gs Feet and Ears.—See page 35.
: Rumps, and Cabbage.—See page 5.
ck of Venison.—See page 36.
mpote of Pigeons.—See page 119.
mels (see p. 92) and Poivrade Sauce,—See Appendix.
in of Veal.—See page 49.

SECOND COURSE.

rtridges.—See page 7.
tichoke Bottoms.—See page 44.
accaroni.—See page 9.
antillie Cake.—See page 77.
shrooms.—See page 17.
nch Beans.—See page 9.
bbits.—See page 10.

September 24.

No. 268. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a LET of VEAL à la Daube.		*A Guinea fowl, larded.*	
wl à la nemell.	Venison Cutlets Riblette.	Beet Root, with shar sauce.	Cauliflower à la Flamond.
Neck of Mutton boiled, and turnips.		Apple Pie.	
ciot of bbit.	A Partridge Pie.	An Omelet, with sauce	Crayfish
Ribs of Beef.		*Shoulder of Lamb*	

No. 268. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Fillet of Veal à la Daube.—See page 20.
Venison Cutlets Riblette.—See page 454.
Fowl à la Beshemell.—See page 112.
Neck of Mutton boiled, &c.—See page 29.
Matelot of Rabbit.—See page 333.

A Partridge Pie in a Dish.

Draw in the legs of four partridges, season the inside with pepper, salt, chopped parsley, shalot, thyme, and mushrooms; singe them, put beef steaks at the bottom of the dish, (or slices of veal); then put in the partridges, and half a pint of good stock; put puff paste round the rim of the dish, and cover it over with the same kind of paste: brush it over with egg; it will take above an hour baking.

Ribs of Beef.—See page 23.

SECOND COURSE.

A Guinea Fowl, larded.—See page 183.
Cauliflower à la Flamond.—See page 199.
Beet Root.—See page 125.
Apple Pie.—See page 81.
Crayfish.—See page 304.
An Omelet.—See page 32.
Shoulder of Lamb.—See page 164.

September 25.

No. 269. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a LEG of PORK, roasted.	*Four Partridges.*
Emince of en, and two sts, larded. / Veal and Ham Cutlets.	Ragout Mellé. / French Beans.
Beef Tremblanc, and roots.	Jelly.
d Lamb, and ade bone broiled. / Venison Fry.	Spinage and Croutons. / Ham and Eggs.
Chine of Mutton.	*Two Ducks.*

No. 269. BILL OF FARE.

FIRST COURSE.

OUP Santé.—See page 38.
Leg of Pork, roasted.—See page 179.
Chine of Mutton.—See page 16.
Veal and Ham Cutlets.—See page 189.
An Emince of Fowl (see page 84) and Breasts, larded.—page 109.
Beef Tremblanc, &c.—See page 13.
Venison Fry.—See page 362.
Hashed and broiled Lamb.—See page 185.

SECOND COURSE.

Partridges.—See page 7.
French Beans.—See page 9.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Ham and Eggs.—See page 85.
Spinage.—See page 45.
Ducks.—See page 363.

September 26.

No. 270. BILL OF FARE.

FIRST COURSE.

Rice Soup,
removed with a
HAUNCH OF VENISON.

A Sonties of Mutton, and shalot sauce.	Petit Pâtés of Ham and Veal.
Four Pigeons larded, and mushrooms.	Three Sweetbreads larded, and an eminee.
A Spareribof Pork.	Two Chickens à la Reine.

Soup, removed with a Ham braised, and greens.	Frame.	Soup, removed with a Loin of Veal à la Beshemell.

Neck of Veal à la Poulet.	Leg of Lamb, and French Beans.
Fricandeau, and sorrel sauce.	Two Rabbits à la Portugueze, larded, &c.
Risoles.	Tenderones of Veal and Truffles.

Mock Turtle,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Six Partridges.

Jelly au Marbre.	A Savoy Cake.
Mushrooms.	Ragout Mellé.
French Beans.	Cauliflower.
Apricot Tartlets.	Apple and Barberry Pie.

Two Flappers.	Frame.	Six Quails.

Damson Pie.	Raspberry Puffs.
Cauliflower à la Flamond.	French Beans à la Crême.
Ragout of Palates.	Truffles.
A Savoy Cake.	Blanc Mange.

A Leveret.

No. 270. BILL OF FARE.

FIRST COURSE.

ICE Soup.—See page 91.
aunch of Venison.—See page 2.
etit Pâtés.—See page 362.
outies of Mutton (see page 38) and Shalot Sauce.—See endix.
igeons larded, &c.—See page 304.
weetbreads larded (see page 94) and an Emince.—See e 84.
hickens à la Reine.—See page 42.
parerib of Pork.—See page 42.
aup Santé.—See page 38.
oin of Veal à la Beshemell.—See page 14.
oup Cressey.—See page 47.
am braised, and Greens.—See page 14.
eg of Lamb roasted, (see page 21) and French Beans.—page 311.
eck of Veal à la Poulet.—See page 48.
abbits à la Portugueze.—See page 42.
ricandeau (see page 28) and Sorrel Sauce.—See Appdix.
enderones of Veal, &c.—See page 12.
isoles.—See page 47.
Tock Turtle.—See page 22.
oast Beef.—See page 7.

SECOND COURSE.

artridges.—See page 7.
avoy Cake.—See Appendix.
elly Marbre.—See page 73.
Mushrooms.—See page 17.
agout Mellé.—See page 9.
auliflower.—See page 18.
rench Beans.—See page 9.
pple and Barberry Pie.—See page 125.
artlets.—See page 44.
uails.—See page 425.
lappers.—See page 475.

Damson Pie.

Put the damsons in the dish, with moist sugar, and a very little water; put puff paste round the dish, and cover it over with the same kind of paste: it will take half an hour to bake.

Raspberry Puffs.—See page 132.
French Beans.—See page 9.
Cauliflower, &c.—See page 99.

Truffles.

Braise them the same way as directed in page 4; send them to table in a napkin, to keep them hot.

Ragout of Palates—See page 6.
Blanc Mange.—See page 65.
Savoy Cake.—See Appendix.
A Leveret.—See page 18.

A Dinner for Seventy Farmers, &c.

2 Rounds of Beef.
2 Sirloins of ditto, boiled and fried.
1 Hind Quarter of Lamb.
1 Fore ditto, roasted.
1 Leg of Pork, boiled.
1 Neck of ditto, roasted.
2 Hams, and Greens.
2 Tongues, and Greens.
4 Dishes of Fowls, boiled and roasted.—3 on each dish.
4 Geese.
4 Plumb Puddings.
4 apple pies.
16 Dishes of Garden Stuff.
2 Chines of Mutton.
2 Legs of Mutton boiled, and Turnips, and Caper Sauce.
1 Loin of Veal.
1 Fillet of Veal.

September 27.

No. 271. BILL OF FARE.

FIRST COURSE.

Vermicelli Soup,
removed with
FISH,
removed with a
HAUNCH OF VENISON.

ib Cutlets, iquant sauce	A Souties of Sole à la Reine.
imp of Beef Mantua.	Neck of Veal à la Beshemell.

ised with ons.	Frame.	A raised Pie with Venison.

e of Lamb, cucumbers.	A Leg of Pork à la Boisseau.
souties of and Truffles.	Cutlets of Salmon and Capers.

Soup Cressey,
removed with
FISH,
removed with a
LOIN OF VEAL.

SECOND COURSE.

Six Partridges.

Wax Basket, with Prawns.	Basket of Pastry.
Artichoke Bottoms, and Italian sauce.	French Beans à la Crême.
Crême du Café, in cups.	Apricot Tourte.

Two Widgeons.	Frame.	Two Rabbits.

Damson Tourte.	Custards, in cups.
Cauliflower à la Crême.	Truffles.
A Basket of Pastry.	A Wax Basket of Crayfish.

Eight Quails.

No. 271. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Haunch of Venison.—See page 2.
Souties of Sole—See page 49.
Lamb Cutlets (see page 91) and Piquant Sauce.—See Appendix.
Neck of Veal à la Beshemell.—See page 14.
Rump of Beef à la Mantua.—See page 59.
A raised Pie with Venison.—See page 405.
A raised Pie with Pigeons.—See page 173.
Leg of Pork à la Boisseau.—See page 47.
A Chine of Lamb, and Cucumbers.—See page 68.
Cutlets of Salmon, &c.—See page 80.
A Souties of Fowl, and Truffles.—See page 84.
Soup Cressey.—See page 47.
Fish.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Basket of Pastry.—See page 23.
Wax Basket of Prawns.—See Appendix.
French Beans.—See page 9.
Artichoke Bottoms.—See page 44.
Apricot Tourte.—See page 439.
Créme du Caffé.—See page 39.
Rabbits.—See page 10.
Widgeons.—See page 16.
Custards.—See page 8.
Cauliflower.—See page 18.
Truffles.—See page 494.
Quails.—See page 425.

September 28.

No. 272. BILL OF FARE.

FIRST COURSE.

Flemish Soup,
removed with
FISH,
removed with a
LOIN of VEAL à la Beshemell.

Raised Pie with Mutton & Potatoes.	A Chartreuse of Roots, &c.
Shoulder of Lamb, larded, and French Beans.	Three Breasts of Fowl, larded, Legs forced, and mushrooms.
Neck of Venison, roasted.	Three Chickens à la Reine.

Soup, removed with a Rump of Beef à la Mantua.	Frame.	Soup, removed with a Ham and greens.

A Turkey, with celery sauce.	Neck of Pork, roasted.
Ragoo Sweetbreads larded, and an eminee.	Fricandeau, and sorrel sauce.
A Timball of Maccaroni and Chicken.	A Volevent with Fillets of Sole.

Mock Turtle,
removed with
FISH,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

Partridges.

A Savoy Cake.	Jelly Marbre.
Mushrooms.	French Beans à la Crême.
Fat Liver, in a case.	Lobster au Gratin.

Two Flappers.	Frame.	Four Pigeons.

Escaloped Oysters.	Fondues, in cases.
Cauliflower à la Flamond.	Truffles.
Rhénish Cream.	Savoy Cake.

Two Guinea Fowls: one larded.

No. 272. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Fish.—See Appendix.
Loin of Veal à la Beshemell.—See page 14.
Chartreuse.—See page 60.
A raised Pie with Mutton and Potatoes.—See page 35.
Breasts of Fowl larded, &c.—See page 109.
Shoulder of Lamb larded, &c. (see page 27) and French Beans.—See page 311.
Chickens à la Reine.—See page 42.
Neck of Venison.—See page 36.
Ham braised, &c.—See page 14.
Rump of Beef.—See page 59.
Soup Santé.—See page 38.
Neck of Pork roasted.—See page 20.
Turkey roasted (see page 101) and Celery Sauce.—See Appendix.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
A Volevent, with Fillets of Sole.—See page 38.
A Timball.—See page 58.
Mock Turtle.—See page 22.
Fish.—See Appendix.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Jelly Marbre.—See page 73.
Savoy Cake.—See Appendix.
French Beans.—See page 9.
Mushrooms.—See page 66.
Lobster au Gratin.—See page 50.
Pigeons.—See page 166.
Flappers.—See page 475.
Fondues.—See page 17.
Escaloped Oysters.—See page 23.
Cauliflower.—See page 99.
Truffles.—See page 494.
Rhenish Cream.—See page 50.
Guinea Fowls.—See page 183.

September 29.

No. 273. BILL OF FARE.

FIRST COURSE.

Tureen of Calves Feet.
removed with
FISH,
removed with a
HAUNCH OF VENISON.

ck, boned, & braised, talian Sauce.	Pigeon à la Crapaudine, and piquant sauce.
Risoles.	A Grenade.
erpen of tton à la rdinier.	Three Partridges, and cabbage.

remo- with s of à la aux eze, nch is.	Frame.	Soup Santé, removed a Goose.

Capon aube, with uffles.	A Hare boned, rolled, larded, braised in red wine, and mushrooms.
hartreuse.	Crockets.
tlets, with erbs, and e rober.	Sheeps Rumps boned, forced, and kidneys.

Mock Turtle,
removed with
FISH,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Apple Fritters.	Gateau Millefleur.
Truffles.	Maccaroni.
Cauliflower, à la Crême.	French Beans, with beshemell.
Blanc Mange.	Orange Souffle.

Three Teal.	Frame.	Six Quails.

Jelly Marbre.	Italian Cream.
Spinage and croutons.	Artichoke Bottoms, fried in batter
Mushrooms broiled.	Beet Root, with Spanish onions.
Chantillie Cake.	Mushroom Fritters, with custard.

Two Guinea Fowls: one larded.

No. 273. BILL OF FARE.

FIRST COURSE.

A TUREEN of Calves Feet, &c.—See page 181.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
Pigeons à la Crapaudine.—See page 98.
Duck à la Italienne.—See page 365.
A Grenade.—See page 72.
Risoles in Paste.—See page 147.

Serpent of Mutton.

Bone a neck of mutton, and beat it very well with a flatter, then brush the inside with egg, sprinkle it with pepper and salt, spread force-meat over it, roll it up the long way, and sew it very tight with twine; then give it the shape of a serpent: cut carrot the same as bacon for larding, and do it very close and strong; braise it the same as a neck of mutton larded, and finish the same way: put a purée of roots under it, see page 314.

Partridges and Cabbage.—See page 36.
Soup Santé.—See page 38.
Goose.—See page 15.
Necks of Lamb à la Cheveaux de Frieze (see page 48) and French Beans.—See page 311.

Hare boned, and larded.

Bone a hare, brush the inside with egg, season it with pepper, salt, and fine spice, mixed; then put on it some farce, roll it up very tight, and sew it with twine; then lard it with bacon, put the bones into a stewpan, and six or eight onions, a few bay leaves, a faggot of thyme and parsley, a pint of stock, and a pint of port wine; put sheets of bacon on the bones of the hare, then put in the hare, and cover it with bacon and paper; set it on a slow stove to simmer for two hours; then take up the hare, and finish as other lardings; strain off the liquor and skim the fat very

clean from it, and make the sauce from it; pass off one bottle of mushrooms, and put them to the sauce: garnish with paste.

A Capon à la Daube with a Ragout and Truffles.—See page 101.

Crockets.—See page 49.

A Chartreuse.—See page 60.

Sheeps Rumps and Kidneys, &c.—See page 37.

Pork Cutlets and Sauce Rober.—See page 137.

Mock Turtle.—See page 22.

Fish.—See Appendix.

Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.

Gateau Millefleur.—See page 44.

Apple Fritters.—See page 88.

French Beans.—See page 9.

Cauliflower.—See page 18.

Orange Souffle.—See page 99.

Blanc Mange—See page 65.

Quails.—See page 425

Teal.—See page 9.

Jelly Marbre.—See page 73.

Italian Cream.—See page 31.

Artichoke Bottoms fried in Batter,—See page 180.

Spinage, &c.—See page 45.

Beet Root, &c.—See page 125.

Mushrooms broiled.—See page 66.

Mushroom Fritters.—See page 243.

Chantillie Cake.—See page 77.

A Guinea Fowl.—See page 183.

September 30.

No. 274. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a LOIN OF VEAL.	*Four Partridges.*
Tenderones of Veal, and mushrooms. / A Raised Pie with Mutton and Potatoes.	Apple Pie. / French Beans.
A Leg of Pork à la Boisseau.	Cray Fish.
Breast of Venison, and roots. / Civet of Leveret.	Spinage and croutons. / Small Pastry.
A Chine of Mutton.	*Two Rabbits.*

No. 274. BILL OF FARE.

FIRST COURSE.

Giblet Soup.

Scald the giblets very clean, then put them into col water, and put them on the fire to blanch; when they com to a boil take them off the fire and wash them in severa waters; cut each gizzard into about eight pieces, bone th head and pinions before they are put on to blanch, crac the bone of the leg, cut the neck into about six or eigh pieces, put them into a stewpan with about two quarts o stock, and set them on a stove to boil slow until very ten der; then pull the leg bones out, and any of the pinio bones that may remain; leave the feet with the bones i (the livers are of no use in the soup, but make a good se cond course dish) boil about a quarter of a pound of pea barley until very tender, then put it to the soup, skim th soup very clean from fat before it is put into the tureen; pu

a little salt, if wanted. To three sets of giblets there should be five pints of soup.

N.B The giblets should be boiled until they are very tender, and likewise, mind to singe the pinions before they are boned, and the heads and necks the same: singe them over a stove.

A Mutton and Potatoe Pie.—See page 35.
Tenderones of Veal, &c.—See page 12.
Leg of Pork à la Boisseau.—See page 47.
A Civet of Leveret.—See page 26.
A Breast of Venison, and Roots.—See page 15.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
French Beans.—See page 9.
Apple Pie.—See page 81.
Crayfish.—See page 304.
Small Pastry.—See page 243.
Spinage.—See page 45.
Rabbits.—See page 10.

October 1.

No. 275. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Santé, removed with a LEG of LAMB, roasted.		*Four Partridges.*	
An Emince of Veal.	Beef Steaks, and oyster sauce.	French Beans, and beshemell.	Ragout Mellé.
A Neck of Venison.		Damson Pie.	Jelly. Grape Tart.
Pork Cutlets, with sauce rober.	Fricassee of Chicken.	Mushrooms.	Cauliflower à la Diamond.
Ribs of Beef.		*Two Ducks.*	

No. 275. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Leg of Lamb roasted.—See page 21.
An Emince of Veal.—See page 450.

Beef Steaks, and Oyster Sauce.

Dress the beef steaks as directed in page 122; make the oyster sauce in the following manner: blanch a pint of large oysters, strain the liquor from them, take the beards off, and put the oysters into the liquor again; put a small bit of butter into a stewpan, when melted, put a little flour, stir it over the fire for a few minutes, then put in the liquor from the oysters, and as much stock as you think will make sauce enough; then set it on the fire and give it a boil up; put about a table spoonful of ketchup to it, a little pepper and salt, and then put in the oysters; give them a boil, and pour the sauce over the beef steaks, or send it up in a boat.

Neck of Venison.—See page 36.
Pork Cutlets (see page 137) and Rober Sauce.—See Appendix.
Fricassee of Chicken.—See page 37.
Ribs of Beef.—See page 23.

SECOND COURSE.

Partridges.—See page 7.
Ragout Mellé.—See page 9.
French Beans.—See page 9.
Jelly.—See page 31.

Grape Tart.

Sheet a tartpan with short paste, pick the grapes, and put them in; put sugar, but no water; cover it over, and finish as other tarts.

Damson Pie.—See page 494.
Cauliflower à la Flamond.—See page 99.
Mushrooms.—See page 66.
Ducks.—See page 363.

October 2.

No. 276. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a HAUNCH OF VENISON.	*A Pheasant.*
Loin of Lamb ised, and celery. / Calf's Liver and Bacon, &c.	French Beans. / Fondues, in cases.
Beef Tremblanc, and cabbage.	A Chantillie Cake.
ilotade of Duck d small onions. / Compote of Pigeons, and Mushrooms.	Escaloped Oysters. / Mushrooms.
Fillet of Veal.	*Two Widgeons.*

No. 276. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Venison.—See page 2.
Calves Liver and Bacon.—See page 127.
Loin of Lamb braised, and Celery.—See page 6.
Beef Tremblanc, &c.—See page 13.
Compote of Pigeons, &c.—See page 109.

Capilotade of Duck, and Small Onions.

Cut up the remains of a cold roast duck in neat pieces, t the trimmings into a stewpan with a little stock, let it il for half an hour, and make the sauce from the liquid; hen the sauce is made, pour it over the duck in another ewpan, and give it a boil; boil about twenty-four button

onions in a very little stock; when done, put them to the duck, and the liquid they were boiled in; put the duck very even and neat on the dish, the onions at the top; squeeze a little lemon juice, and put pepper, salt, and a little sugar pour the sauce over the onions, &c.

Fillet of Veal.—See page 138.

SECOND COURSE.

A Pheasant.—See page 18.
Fondues.—See page 17.
French Beans.—See page 9.
Chantillie Cake.—See page 77.
Mushrooms.—See page 17.
Escaloped Oysters.—See page 23.
Widgeon, the same as Wild Duck.—See page 16.

October 3.

No. 277. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup and Bouillie, removed with a FILLET of VEAL à la Beshemell.		*Four Pigeons.*	
Fricandeau, glazed and sorrel sauce.	A Fricassee of Rabbits and onions.	Atlets of Oysters.	Cauliflower à l Flamond.
Neck of Mutton, Roasted, and French beans.		Gateau Millefieur.	
Breast of Venison stewed and roots.	Fowl à la beshemell.	Artichoke Bottoms, à l'Italienne.	Peths fried and parsl
Chump of Beef.		*Two Wild Ducks.*	

No. 277. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Fillet of Veal à la Beshemell.—See page 84.
Fricassee of Rabbits, and Onions.—See page 69.
Fricandeau (see page 28) and Sorrel Sauce.—See Appendix.
Neck of Mutton roasted (see page 124) and French Beans.—See page 311.
A Fowl à la Beshemell.—See page 112.
Breast of Venison—See page 15.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Cauliflower à la Flamond.—See page 99.
Atlets of Oysters.—See page 174.
Gateau Millefleur.—See page 44.
Peths.—See page 32.
Artichoke Bottoms.—See page 44.
Wild Ducks.—See page 16.

October 4.

No. 278. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a LOIN OF VEAL.	*Two Chickens: one larded.*
Pigeon Pie. / Salmie of Partridge.	Lobster, dressed. / Mushrooms, in boxes.
A Turbot.	A Charlotte.
Breast of Lamb grilled, and shalot sauce. / Blade Bone of Pork à la Broche, and mashed potatoes.	Spinage, in boxes. / Anchovy Toast.
Chine of Mutton.	*Two Rabbits.*

No. 278. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Loin of Veal.—See page 49.
Salmie of Partridge.—See page 123.
Pigeon Pie.—See page 130.
A Turbot—See Appendix.
Breast of Lamb grilled (see page 41) and Shalot Sauce.—
—See Appendix.

Blade Bone of Pork.

A blade bone of pork is taken from a bacon hog; it i
roasted or broiled; season it with pepper, salt, and ver
fine chopped sage; sprinkle it over two or three times whil

roasting; put mashed potatoes on the dish, and the blade bone on them: half an hour will do it.

Chine of Mutton.—See page 16.

SECOND COURSE.

Chickens.—See page 134.
Mushrooms (see page 17) in Boxes.—See page 347.
Lobster dressed.—See page 78.
A Charlotte.—See page 173.
Anchovy Toast.—See page 78.
Spinage in Boxes.—See page 347.
Rabbits.—See page 10.

October 5.

No. 279. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a NECK OF VENISON.			*A Pheasant.*		
oulard à la Daube and truffles.	Beef Steaks and shalot sauce.		Escaloped Oysters.	French Beans.	
A Matelot of Tench nd Eels, &c.	A Leg of Lamb.	A Breast of Veal à l'Italienne.	Rhenish Cream.	A Savoy Cake.	Ratifie Pudding and wine sauce.
Iaricot of Mutton.	Rump of Veal, and sorrel sauce.		Cauliflower à la Flamond.	Crayfish.	
Fillet of Veal.			*A Leveret.*		

No. 279. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Neck of Venison.—See page 36.
Beef Steaks.—See page 122.
A Poulard à la Daube, and Truffles.—See page 3.
Leg of Lamb roasted.—See page 21.
Breast of Veal à l'Italienne.—See page 87.
Matelot of Tench, &c.—See page 76.
A Rump of Veal (see page 68) and Sorrel Sauce.—See Appendix.
Haricot of Mutton.—See page 21.
Fillet of Veal.—See page 138.

SECOND COURSE.

A Pheasant.—See page 18.
French Beans.—See page 9.
Escaloped Oysters.—See page 23.
A Ratifie Pudding.—See page 106.
Savoy Cake.—See Appendix.
Rhenish Cream.—See page 50.
Crayfish.—See page 304.
Cauliflower.—See page 99.
A Leveret.—See page 18.

October 6.

No. 280. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a HAUNCH of LAMB larded, and Chervil Sauce.	*Four Partridges.*
ree Breasts of wl larded, and an emince. / Tenderones of Veal, and truffles.	Stewed Celery. / Cauliflower à la Flamond.
Fillet of Veal.	Jelly Marbre. / Chantillie Cake. / Blanc Mange.
k Cutlets, and rober sauce. / Four Pigeons larded, and mushrooms.	Ham and Eggs. / Beet Root and Spanish onions.
Sirloin of Beef.	*Two Wild Ducks.*

No. 280. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 289.
Haunch of Lamb, &c.—See page 53.
Tenderones of Veal, and Truffles.—See page 12.
Three Breasts of Fowl larded, (see page 109) and an mince.—See page 84.
Fillet of Veal.—See page 138.
Pigeons larded, &c.—See page 304.
Pork Cutlets (see page 137) and Sauce Rober.—See ppendix.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Cauliflower à la Flamond.—See page 99.

Stewed Celery.

Trim ten heads of celery, very neat, of about four five inches long, put it into a stewpan with half a pint stock to simmer until quite tender; take the celery out the stewpan, and put it on the dish, the root part at eac end of the dish; reduce the liquid nearly as low as glaz then put a little coulis to it, give it a boil, and pour it ov the celery: garnish with croutons.

Blanc Mange.—See page 65.

Chantillie Cake.—See page 77.

Jelly Marbre.—See page 73.

Beet Root, and Spanish Onion.

For Beet Root, see page 125.—Boil one Spanish onion good stock; it should boil very slow to keep it from brea ing; it will take two hours gentle boiling; when done, ta it up, and put it in the middle of the dish, and the beet rou it, laid very neat: reduce the liquid the onion was done to a glaze, and put it to the beet.

Ham and Eggs.—See page 85.

Wild Ducks.—See page 16.

October 7.

No. 281. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAM braised, and Greens.			*Four Partridges.*		
A Civet of Leveret.	Petit Pâtés of Sweetbread.		Mushrooms in Boxes.	Spinage and E	
Three Chickens à la Reine.	A Goose.	A Leg of Lamb boiled, Loin fried, and spinage.	A Charlotte.	Dressed Crab.	Apric Tartle
Pork Cutlets, and mashed potatoes.	Scorch Collops, and truffles.		French Beans, and beshemell.	Fondues in ca	
A Chine of Mutton.			*Ribs of Lamb.*		

No. 281. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Ham braised, &c.—See page 14.
Petit Pâtés (see Appendix) and an Emince.—See page 84.
Goose.—See page 15.
Leg of Lamb boiled, &c.—See page 136.
Chickens à la Reine.—See page 42.
Scorch Collops, &c.—See page 49.
Pork Cutlets, &c.—See page 94.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Spinage (see page 45) and Eggs.—See page 82.
Tartlets.—See page 44.
Mushrooms (see page 17) in Boxes.—See page 347.
Dressed Crab.—See page 78.
A Charlotte.—See page 173.
Fondues.—See page 17.
French Beans.—See page 9.
Ribs of Lamb.—See page 239.

October 8.

No. 282. BILL OF FARE.

FIRST COURSE.

Flemish Soup,
removed with
FISH,
removed with a
TURKEY AND TRUFFLES.

Fillets of Sole à la Reine.	A Souties of Leveret, and a purée of ditto.
Four Pigeons brais: d, and cauliflower.	Two Chickens à la Reine.
A Fricandeau, with the udder, and sorrel sauce.	Fillet of Beef larded, and Spanish onions, and sauce.
A Chine of Lamb, and piquant sauce.	A Ham braised, and greens.
Soup, removed with a raised pie of maccaroni.	Frame. Soup, removed with a raised pie of venison.
A Loin of Veal.	A Goose.
A Neck of Mutton larded, and carrot peas.	Shoulder of Lamb larded, and sorrel sauce.
Two Chickens, and tarragon.	Three Partridges, and cabbage.
A Souties of Rabbit.	Fillets of Salmon, and capers.

Soup,
removed with
FISH,
removed with
RIBS OF BEEF.

SECOND COURSE.

Two Pheasants.

A Basket of Pastry.	Wax Basket of Prawns.
Fondues in cases.	Mushrooms in Boxes.
Venetian Cream.	Jelly Marbre.
Chantillie Basket.	Savoy Cake.
Six Quails.	Frame. A Levere
Gateau Millefleur.	Carmel Baske with meringue
Orange Jelly.	Cederata Crea
Spinage in Boxes.	Fondues in ca
Wax Basket, with Crayfish.	Basket of Pas

Two Wild Ducks.

No. 282. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Fish.—See Appendix.
Turkey and Truffles.—See page 4.
A Souties of Leveret.—See page 52.
Fillets of Sole à la Reine, see page 43. Use Sauce à la eine, instead of Italian Sauce.
Chickens à la Reine.—See page 42.
Pigeons braised, see page 290. Garnish with cauliflower d Italian sauce over them.
Filiet of Beef larded, &c.—See page 29.
Fricandeau (see page 28) and Sorrel Sauce.—See Apndix.
Ham braised, &c.—See page 14.
Chine of Lamb (see page 68) and Piquant Sauce.—See ppendix.
A raised Pie with Venison.—See page 405.
Soup Santé.—See page 38.
A raised Pie with Maccaroni.—See page 84.
A Goose.—See page 15.
Loin of Veal.—See page 49.
Shoulder of Lamb larded, (see page 27) and Sauce.—See pendix.
Neck of Mutton larded, and Carrot Peas.—See page 27.
Partridge (see page 36) and Cabbage.—See page 5.
Chickens, and Tarragon.—See page 14.
Fillets of Salmon, and Capers.—See page 43.
outies of Rabbit, &c.—See page 250.
oup à la Reine.—See page 2.
ish.—See Appendix.
ibs of Beef.—See page 23.

SECOND COURSE.

heasants.—See page 18.
Vax Baskets.—See Appendix.
asket of Pastry.—See page 23.
Iushrooms (see page 17) in Boxes.—See page 347.
ondues.—See page 17.
elly Marbre.—See page 73.
enetian Cream.—See page 31.
avoy Cake.—See Appendix.

Chantillie Basket.—See page 61.
Leveret.—See page 18.
Quails.—See page 425.
Carmel Basket with Meringues.—See Appendix.
Gateau Millefleur.—See page 44.
Cederata Cream.—See page 33.
Orange Jelly.—See page 66.
Fondues.—See page 17.
Spinage in Boxes.—See page 347.
Wild Ducks.—See page 16.

October 9.

No. 283. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Cressey, removed with a HAUNCH OF VENISON.	*A Pheasant.*
Sweetbreads larded, and sorrel sauce. / Breast of Lamb glazed, and spinage.	Stewed Celery. / French Beans
A Ham braised, and greens. / A raised Pigeon Pie. / Three Chickens à la Reine.	Jelly. / A Chantillie Basket. / Orange Cream.
Fillet of Pork, and rober sauce. / Fillet of Rabbit larded, and mushrooms.	Mushrooms. / Spinage and Croutons.
Loin of Veal à la Beshemell.	*A Leveret.*

No. 283. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Venison.—See page 2.
Breast of Lamb and Spinage.—See page 197.
Sweetbreads larded (see page 94) and Sorrel Sauce.—See Appendix.
Chickens à la Reine.—See page 40.

A raised Pigeon Pie.—See page 173.
Ham braised, &c.—See page 14.
Fillets of Rabbit larded (see page 65) and Mushrooms.
See page 17.
Fillet of Pork (see page 13) and Rober Sauce.—See Appendix.
Loin of Veal à la Beshemell.—See page 14.

SECOND COURSE.

Pheasant.—See page 18.
French Beans.—See page 94
Stewed Celery.—See page 512.
Orange Cream.—See page 294.
Chantillie Basket.—See page 61.
Jelly.—See page 31.
Mushrooms.—See page 17.
Spinage, &c.—See page 45.
Woodcock Leveret.—See page 18.

October 10.

No. 284. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a	*Six Pigeons.*
OF LAMB boiled, LOIN fried, and Spinage.	
erones of ad Truffles. / Three Partridges à la Perigord.	Artichoke Bottoms, and Italian sauce. / Maccaroni.
of la ell. / Neck of Pork, roasted. / A Turkey, and celery sauce.	Apple Pie. / Gateau Millefleur. / Damson Tourte.
ieot of ison. / Lamb Cutlets, with fine herbs, &c.	Cauliflower à la Beshemell. / Fat Livers, in a case.
Chump of Beef.	*Two Wild Ducks.*

No. 284. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Leg of Lamb boiled, &c.—See page 136.

Partridges à la Perigord.

Draw in the legs of three partridges, the same as chickens for boiling, fill the inside with farce, and a whole truffle, first being peeled, but not braised: braise and finish the same as page 36.

Tenderones of Veal, &c.—See page 12.
Turkey roasted (see p. 101) and Celery Sauce.—See Ap.
Neck of Veal à la Beshemell.—See page 14.
Neck of Pork roasted.—See page 20.
Lamb Cutlets, &c.—See page 91.
Haricot of Venison.—See page 457.
Roast Beef.—See page 7.

SECOND COURSE.

Pigeons.—See page 166.
Maccaroni.—See page 9.
Artichoke Bottoms.—See page 44.
Damson Tourte.—See page 55.
Gateau Millefleur.—See page 44.
Apple Pie.—See page 81.
Fat Livers, &c.—See page 17.
Cauliflower.—See page 18.
Wild Ducks.—See page 16.

October 11.

No. 285. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with FISH, removed with a RUMP of BEEF à la Daube.		*Six Partridges.*	
Small Mutton Pies.	Two Chickens à la Reine.	Orange Tourte.	Apple Pie.
A Goose.	Breast of Veal, ragouted.	Stewed Celery.	Cauliflower à la Crême.
ck of Venison, roasted.	Chine of Lamb, and French Beans.	Jelly.	Cederata Cream.
Tongue glazed, and greens.	Neck of Pork, roasted.	Four Pigeons.	Six Quails.
a Fricassee of bit and Onions.	Lamb's Head grilled, &c.	Rhenish Cream.	Orange Jelly.
Soup, removed with FISH, removed with a LOIN OF VEAL.		Maccaroni.	Escaloped Oysters.
		Damson Pie.	Raspberry Tourte.
		Three Teal.	

No. 285. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fish.—See Appendix.
Rump of Beef à la Daube.—See page 36.
Chickens à la Reine.—See page 42.
Small Mutton Pies.—See page 20.
A Breast of Veal ragouted.—See page 5.
A Goose.—See page 15.
Chine of Lamb (see p. 68) and French Beans.—See p. 311.
Neck of Venison.—See page 36.

Neck of Pork.—See page 20.
Tongue and Greens.—See page 55.
Lamb's Head, &c.—See page 21.
A Fricassee of Rabbit, and Onions.—See page 69.
Soup Santé.—See page 38.
Fish.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Apple Pie.—See page 81.
Orange Tourte.—See page 96.
Cauliflower.—See page 18.
Stewed Celery.—See page 512.
Cederata Cream.—See page 33.
Jelly.—See page 31.
Quails.—See page 425.
Pigeons.—See page 166.
Orange Jelly.—See page 66.
Rhenish Cream.—See page 50.
Escaloped Oysters.—See page 23.
Maccaroni.—See page 9.
Raspberry Tourte.—See page 452.
Damson Pie.—See page 494.
Teal.—See page 9.

October 12.

No. 286. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Pea Soup, removed with a LEG of PORK boiled, and Greens.	*A Pheasant.*
White Collops, and mushrooms. / Beef Steaks, and Oysters.	Spinage and Eggs. / French Beans.
Crimped Cod, and fried Sole.	Ratifie Pudding. / A Lobster. / Tartlets of Apricot.
A Salmie of Partridge. / Tenderones of Lamb à la Poulet	Cauliflower. / Fondues, in cases.
Chine of Mutton.	*A Leveret.*

No. 286. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Leg of Pork boiled, &c.—See page 112.
Beef Steaks.—See page 122.
White Collops.—See page 15.
Crimped Cod, &c.—See Appendix.
Tenderones of Lamb à la Poulet.—See page 26.
Salmie of Partridge.—See page 123.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasant.—See page 18.
French Beans.—See page 9.
Spinage (see page 45) and Eggs.—See page 82.
Tartlets.—See page 44.
Ratifie Pudding.—See page 106.
Lobster.—See page 32.
Fondues.—See page 17.
Cauliflower.—See page 18.
Leveret.—See page 18.

October 13.

No. 287. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a LED TURKEY, and Celery Sauce.	*Two Wild Ducks.*
tton Cutlets Riblette. / Two Sweetbreads larded, and an emince.	Cauliflower à la Flamond. / Broiled Mushrooms.
A Ham braised, and greens.	Apple and Barberry Pie.
ts of Rabbit rded, and ushrooms. / A Civet of Leveret, with small onions.	Artichoke Bottoms, fried in batter. / French Beans à la Crême.
A Sirloin of Beef.	*Four Partridges.*

No. 287. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Boiled Turkey (see p. 52) and Celery Sauce.—See p. 13.
Sweetbreads larded (see p. 94) and an Emince.—See p. 84.
Mutton Cutlets Riblette.—See page 130.
Ham braised, &c.—See page 14.
A Civet of Leveret.—See page 26.
Fillets of Rabbit larded (see page 64) and Mushrooms.—See page 17.
Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.
Broiled Mushrooms.—See page 66.
Cauliflower à la Flamond.—See page 99.
Apple and Barberry Pie.—See page 125.
French Beans.—See page 9.
Artichoke Bottoms fried in Batter.—See page 180.
Partridges.—See page 7.

October 14.

No. 288. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice and Chicken Soup, removed with a GOOSE.		*Four Partridges.*	
A Poulard à la Beshemell.	A Pheasant, with cabbage, &c.	Salsific, and Italian sauce.	Cauliflower. à la Crème.
Leg of Lamb.		Custards, in cups.	A Charlotte. Rice Fritters.
Ox Rumps, with roots, &c.	Mutton, and Potatoe Pie.	Spinage and Eggs.	Stewed Oysters.
Fillet of Veal.		*Two Rabbits.*	

No. 288. BILL OF FARE.

FIRST COURSE.

RICE and Chicken Soup.—See page 136.
A Goose.—See page 15.
A Poulard à la Beshemell.—See page 112.
A Pheasant and Cabbage.—See page 41.
Leg of Lamb roasted.—See page 21.
A Mutton and Potatoe Pie.—See page 35.
Ox Rumps (see page 5) and Roots.—See Appendix.
Fillet of Veal.—See page 138.

SECOND COURSE.

Pigeons.—See page 166.
Cauliflower.—See page 18.
Salsifie.—See page 44.
Rice Fritters.—See page 77.
A Charlotte.—See page 173.
Custards in Cups.—See page 8.
Stewed Oysters.—See page 178.
Spinage (see page 45) and Eggs.—See page 82.
Rabbits.—See page 10.

October 15.

No. 289. BILL OF FARE.

FIRST COURSE.

Maccaroni Soup,

removed with a

EG of LAMB boiled, LOIN fried, and Spinage.

Calf's Head, hashed.	Petit Pâtés of Oysters.

Neck of Veal à la Beshemell.

ree Partridges la Beshemell.	Pork Cutlets, and mashed potatoes.

Ribs of Beef.

SECOND COURSE.

A Pheasant.

Cauliflower.	Artichoke Bottoms, and sharp sauce.

Small Puddings, and wine sauce.	Jelly	Orange Tourte.

Ragout Mellé.	An Omelet.

Two Wild Ducks.

No. 289. BILL OF FARE.

FIRST COURSE.

MACCARONI Soup.—See page 150.
Leg of Lamb boiled, &c.—See page 136.
Petit Pâtés of Oysters.—See page 69.
Calf's Head hashed.—See page 3.
Neck of Veal à la Beshemell.—See page 14.
Pork Cutlets, &c.—See page 94.

Three Partridges à la Beshemell.

Cut the breasts out without breaking the back, or dividing the legs from the carcase, put paste round them the same way as a fowl à la beshemell, see page 112. Bake the paste of a nice colour, mince the breast, and put some hot beshemell, squeeze a little lemon juice, put a few drops of garlic, or shalot vinegar, pepper, salt, and a little sugar; fill the partridges with the mince, put a few bread crumbs over them, and drop a little clarified butter on them with a paste brush; put them in the oven to keep hot, brown them with a salamander, and dish them on a napkin.

N.B. Partridges are used for this that has been left from either dinner or supper.

Ribs of Beef.—See page 23.

SECOND COURSE.

A Pheasant.—See page 18.
Artichoke Bottoms.—See page 44.
Cauliflower.—See page 18.
Jelly.—See page 31.
Orange Tourte.—See page 96.
Small Puddings, &c.—See Appendix.
An Omelet.—See page 32.
Ragout Mellé.—See page 9.
Wild Ducks.—See page 16.

October 16.

No. 290. BILL OF FARE.

FIRST COURSE.	FIRST COURSE.
Soup Santé, removed with a FILLET OF VEAL.	*Four Partridges.*
Lamb Cutlets, &c. / A Civet of Hare.	Salsifie, fried in batter. / Mushrooms.
Beef Tremblanc, with cabbage, &c.	Apple and Barberry Pie.
Tenderones of Veal & Mushrooms. / Pigs' Feet and Ears, &c.	Cauliflower. / Spinage, in boxes.
Chine of Mutton.	*Two Chickens.*

No. 290. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
A Civet of Hare.—See page 26.
Lamb Cutlets, &c.—See page 91.
Beef Tremblanc (see page 13) and Cabbage.—See page 5.
Pigs Feet and Ears.—See page 35.
Tenderones of Veal (see page 12) and Mushrooms.—See age 165.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms.—See page 17.
Salsifie fried.—See page 61.
Apple and Barberry Pie.—See page 125.
Spinage in boxes.—See page 347.
Cauliflower.—See page 18.
Chickens.—See page 134.

October 17.

No. 291. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup à la Reine, removed with a SUCKING PIG.		*Two Pheasants.*	
A Souties of Mutton, and Cucumber.	Semels, with piquant sauce.	Orange Tartlets.	A Grape Tart.
Leg of Lamb roasted.	Three Partridges, and cabbage.	Cauliflower à la Flamond.	Spinage and Croutons.
A Ham braised, and coulis.	A Turkey, and Truffles.	A Charlotte.	Jelly.
Four Pigeons braised, and mushrooms.	Breast of Veal ragouted, and mushrooms.	Three Teal.	Three Woodcocks
A Duck à l'Alemand.	A Matelot of Rabbit.	Rhenish Cream.	Savoy Cake.
Soup and Bouillie, removed with a CHUMP OF BEEF.		French Beans.	Mushrooms.
		Apricot Tourte.	Raspberry Puffs.
		A Hare.	

No. 291. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
A Sucking Pig.—See page 59.
Semels (see page 92) and Piquant Sauce.—See Appendix.
A Souties of Mutton (see page 38) and Cucumber Sauce.—See Appendix.
Partridges (see page 36) and Cabbage.—See page 36.
Leg of Lamb roasted.—See page 21.

Turkey and Truffles.—See page 4.
A Ham braised.—See page 14.
Breast of Veal ragouted (see page 5) and Mushrooms.—ee page 287.
Pigeons braised (see p. 290) and Mushrooms.—See p. 17.
Matelot of Rabbit.—See page 333.

A Duck à l'Alemand.

Bone a duck, and braise it the same as in page 27. Put abbage round it.
N. B. Braise the cabbage with the duck, and put sauce lemand over the duck, &c.—For Sauce, see Appendix.
Soup and Bouillie.—See page 30.
Roast Beef.—See page 7.

SECOND COURSE.

Pheasants.—See page 18.
Grape Tart.—See page 504.
Tartlets.—See page 44.
Spinage.—See page 45.
Cauliflower à la Flamond.—See page 99.
A Charlotte.—See page 173.
Jelly.—See page 31.
Teal.—See page 9.
Woodcocks.—See page 24.
Savoy Cake.—See Appendix.
Rhenish Cream.—See page 50.
Mushrooms broiled.—See page 66.
French Beans.—See page 9.
Puffs.—See page 132.
Apricot Tourte.—See page 17.
A Hare.—See page 18.

October 18.

No. 292. BILL OF FARE.

FIRST COURSE.	
Mock Turtle, removed with a CHINE OF MUTTON.	
An Emince of Pheasant, and Legs grilled.	Tenderones of Lamb and Mushrooms.
A Fillet of Beef larded.	Neck of Pork, roasted.
A Cod's Head, &c.	Three Chickens à la Reine.
A Small Ham, braised, and greens.	Haunch of Lamb larded, and cucumber sauce.
A Souties of Sweetbreads and Mushrooms.	An Emince of Mutton and Cucumber.
Soup Santé, removed with a LOIN OF VEAL.	

SECOND COURSE.	
Two Wild Ducks.	
Basket of Pastry.	Wax Basket of Crayfish.
French Beans.	Cauliflower à la Crème.
Currant Tart.	Small Pastry.
Two Chickens.	Two Rabbits.
Cheesecakes.	Apple Tart.
Artichoke Bottoms.	Spinage and Eggs
Wax Basket of Prawns.	A Basket of Pastry.
Two Pheasants.	

No. 292. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.

Chine of Mutton.—See page 16.

Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.

An Emince of Pheasant, with broiled Legs, &c.

Mince the breast of a pheasant that has been served up; divide the legs, and score them; and the rump the same: put the trimmings into a stewpan, with six shalots, about a

uarter of a pound of lean ham, a faggot of thyme and arsley, and half a pint of stock; set it on a stove to boil ow for half an hour, then strain off the liquor, and skim ıe fat from it very clean; put a bit of butter into a stew-ın, and set it on a stove; when melted put a little flour, ıd stir it over the fire for a minute or two; then put the quor the pheasant's bones were boiled in, and a few oonsful of cream; put it on the fire, and give it a boil up; en squeeze a little lemon juice; season it with pepper and lt, and a little sugar; season the legs, &c. with pepper d salt, and broil them: put the mince on the dish, and e broiled round the sides.

Neck of Pork.—See page 20.

Fillet of Beef, larded, &c.—See page 29.

Haunch of Lamb larded (see page 53) and Cucumber uce.—See Appendix.

Ham braised, &c.—See page 14.

An Emince of Mutton and Cucumber.—See page 48.

Souties of Sweetbread (see page 54) and Mushrooms.—e page 165.

Soup Santé.—See page 38.

Cod's Head, and Smelts, fried.—See Appendix.

Chickens à la Reine.—See page 42.

Loin of Veal.—See page 49.

SECOND COURSE.

Wild Ducks.—See page 16.

Wax Basket, &c.—See Appendix.

Basket of Pastry.—See page 23.

Cauliflower.—See page 18.

French Beans.—See page 9.

Small Pastry.—See page 132.

Currant Tart.—See page 352.

Rabbits.—See page 10.

Chickens.—See page 134.

Apple Tart.—See page 81.

Cheesecakes.—See page 32.

Spinage (see page 45) and Eggs.—See page 82.

Artichoke Bottoms.—See page 44.

Pheasants.—See page 18.

October 19.

No. 293. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Giblet Soup à la Tortue, removed with a FILLET of VEAL à la Daube, and Italian Sauce.		*Two Wild Ducks.*	
Petit Pâtés of Chicken and Ham.	Matelot of Tench	Spinage and Eggs.	Stewed Celery.
Fillet of Mutton, with haricot beans.	Beef Tremblanc, and roots.	Custards, in cups.	Apple Pie.
Leg of Pork à la Boisseau.	Haunch of Lamb, larded, and chervil.	A Pheasant.	Four Pigeons.
Neck of Veal, braised, & oysters.	A Goose, roasted.	Damson Pie.	Crême du Café, in cups.
Poulard à la Duchesse.	Small Mutton Pies.	Mushrooms.	Escaloped Oysters.
Soup Julien, removed with a CHINE OF MUTTON.		*A Hare.*	

No. 293. BILL OF FARE.

FIRST COURSE.

GIBLET Soup à la Tortue.—See page 6.

Fillet of Veal à la Daube (see page 20) and Italian Brown Sauce.—See Appendix.

Matelot of Tench.—See page 76.

Petit Pâtés.—See Appendix.

Beef Tremblanc, &c.—See page 13.

Fillet of Mutton and Haricot Beans.—See page 22.

Haunch of Lamb, larded, and Chervil.—See page 58.

Leg of Pork à la Boisseau.—See page 47.

Goose, roasted.—See page 15.

A Neck of Veal, braised, and Oyster Sauce.

Trim a neck of veal, and put it on to blanch in cold water; when it comes to a boil, take it off the fire, and put it into cold water; put some trimmings of veal, or any other meat into a stewpan, with a few onions, a faggot of thyme and parsley, a few bay leaves, a little mace, and about one quart of second stock; put the neck of veal in, and a few slices of lemon on it; cover it over with sheets of bacon, and white paper over that; set the stewpan on a stove to simmer for two hours. Make the sauce as follows: blanch one quart of large oysters, take the beards off, strain the liquor, and put the oysters to it; then put about one ounce of butter into a stewpan, and put it on the fire to melt; when melted, put as much flour as will dry it up; then put it on the fire for a few minutes, and keep stirring with a wooden spoon; put the liquor from the oysters, with a little stock, and a quarter of a pint of cream; give it a boil up, and stir it during the time it is on the fire: make it thicker than besheinell (as the oysters, when they are put in, will discharge some liquor that will thin the sauce); put the oysters in, and set the stewpan on a stove to make quite hot, but not to boil; as oysters then become hard and tasteless: squeeze a little lemon juice, and put some pepper and salt, and a very little sugar; take the veal up, and put it on a cloth to dry the fat from it: put it on the dish, and the oyster sauce over it: let as many oysters lie on the veal as possible.

Small Mutton Pies.—See page 20.
Poulet à la Duchesse—See page 12.
Soup Julien.—See page 161.
Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.
Stewed Celery.—See page 512.
Spinage (see page 45) and Eggs.—See page 82.
Apple Pie.—See page 81.
Custards.—See page 8.
Pigeons.—See page 166.
Pheasant.—See page 18.
Crême du Caffé.—See page 39.
Damson Pie.—See page 494.
Escaloped Oysters.—See page 23.
Mushrooms.—See page 17.
A Hare.—See page 18.

October 20.

No. 294. BILL OF FARE.

FIRST COURSE.

Soup Cressey,

removed with a

TURKEY AND TRUFFLES.

Tenderones of Veal & Mushrooms	Pork Cutlets, and mashed potatoes.
Two Chickens à la Reine.	Leg of Lamb, roasted.
A raised Pie with Pigeons.	A raised Pie with Giblets.
Neck of Veal roasted.	Small Ham braised, and greens.
Calves Feet, and Spanish sauce.	A Salmie of Wild Duck.

Frame.

Vermicelli Soup,

removed with a

SIRLOIN OF BEEF.

SECOND COURSE.

Four Partridges.

Ragout Mellé.	Mushrooms, in boxes.
Small Pastry.	Jelly.
Two Teal.	One Fowl.
Compote of Pippins.	Damson Tourte.
Spinage, in boxes.	Cauliflower à la Flamond.

Frame.

Two Rabbits.

No. 294. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Turkey and Truffles.—See page 4.
Pork Cutlets, &c.—See page 94.
Tenderones of Veal (see page 12) and Mushrooms.—ee page 165.
Leg of Lamb roasted.—See page 37.
Chickens à la Reine.—See page 42.
A raised Pie with Giblets.—See page 314.
A raised Pie with Pigeons.—See page 173.
Ham braised, &c.—See page 14.
Neck of Veal, roasted.—See page 129.
A Salmie of Wild Duck.—See page 30.
Calves Feet and Spanish Sauce.—See page 285.
Vermicelli Soup.—See page 16.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms (see page 17) in boxes.—See page 347.
Ragout Mellé.—See page 9.
Jelly.—See page 31.
Small Pastry.—See page 243.
Roast Fowl.—See page 134.
Teal.—See page 9.
Damson Tourte.—See page 55.
Compote of Pippins.—See page 56.
Cauliflower à la Flamond.—See page 99.
Spinage in Boxes.—See page 347.
Rabbits.—See page 10.

October 21.

No. 295. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a FILLET OF VEAL.	*Two Wild Ducks.*
Fricassee of Chicken and mushrooms. / A Haricot of Mutton.	Salsifie, fried in batter. / Cauliflower à la Diamond.
Lamb Pie. / Neck of Pork. / Pigeon Pie.	Italian Cream. / A Chantillie Cake. / Jelly.
Three Partridges, braised, and cabbage. / A Souties of Veal, and Italian white sauce.	Eggs à la Trip. / Lobster au Gratin.
Chine of Mutton.	*A Guinea Fowl.*

No. 295. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Fillet of Veal.—See page 138.
Haricot of Mutton.—See page 21.
Fricassee of Chicken, &c.—See page 37.
Neck of Pork.—See page 20.
Pigeon Pie—See page 130.
Lamb Pie.—See page 131.
Souties of Veal, &c.—See page 68.
Partridge braised (see page 36) and Cabbage.—See page 36.
Chine of Mutton.—See page 16.

SECOND COURSE.

Wild Ducks.—See page 16.
Cauliflower à la Flamand.—See page 99.
Salsifie, fried —See page 61.
Jelly.—See page 31.
Chantillie Cake.—See page 77.
Italian Cream.—See page 31.
Lobster au Gratin.—See page 50.
Eggs à la Trip.—See page 39.
A Guinea Fowl.—See page 183.

October 22.

No. 296. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Vermicelli Soup, removed with a SUCKING PIG.		*Four Partridges,*	
Blanquet of fowl and Truffles	Lamb Cutlets, with fine herbs, &c	Beet Root, and Spanish onions.	French Beans.
Neat's Tongue, glazed, and greens.	Two Chickens à la Reine.	Meringues.	Small Pastry.
Three Sweetbreads larded, and sorrel sauce.	Neck of Mutton roasted.	Three Teal.	Four Pigeons.
Sheep's Rumps and Kidnies.	White Collops, and mushrooms.	Spanish Fritters.	Compote of Apples à la Crême
		Spinage and Croutons.	Stewed Celery.
Soup Cressey, removed with RIBS OF BEEF.		*A Hare.*	

No. 296. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
A Sucking Pig.—See page 59.
Lamb Cutlets, &c.—See page 91.
Blanquet of Fowl, &c.—See page 48.
Chickens à la Reine.—See page 42.
Neat's Tongue and Greens.—See page 55.
Sweetbreads larded (see page 84) and Sorrel Sauce.—See Appendix.
White Collops and Mushrooms.—See page 15.
Sheeps Rumps and Kidneys.—See page 37.
Soup Cressey.—See page 47.
Ribs of Beef.—See page 23.

SECOND COURSE.

Partridges.—See page 7.
French Beans.—See page 9.
Beet Root, &c.—See page 512.
Small Pastry.—See page 44.
Meringues.—See Appendix.
Pigeons.—See page 166.
Teal.—See page 9.
Spanish Fritters.—See page 89.
Stewed Celery.—See page 512.
Spinage, &c.—See page 45.
A Hare.—See page 18.

Compote of Apples à la Crême.

For the compote see page 56.—Whip some cream the same as for a trifle, and put it over the apples. Garnish with slices of preserved orange.

October 23.

No. 297. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Julien, removed with BEEF Tremblanc, and Roots.		*A Pheasant.*	
reast of Lamb zed, & spinage.	A Civet of Hare.	Escaloped Oysters.	Cauliflower à la Crême.
Neck of Pork.		A Chantillie Basket.	
corch Collops, th truffles and morels.	Pig's Feet and Ears, &c.	French Beans.	Ham and Poached Eggs.
Fillet of Veal.		*Two Rabbits.*	

No. 297. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Beef Tremblanc, &c.—See page 13.
Civet of Hare.—See page 26.
Breast of Lamb and Spinage.—See page 197.
Neck of Pork.—See page 20.
Scorch Collops.—See page 49.
Pig's Feet and Ears.—See page 35.
Fillet of Veal.—See page 138.

SECOND COURSE.

Pheasant.—See page 18.
Cauliflower.—See page 18.
Escaloped Oysters.—See page 23.
Chantillie Basket.—See page 61.
Ham and Eggs.—See page 85.
French Beans.—See page 9.
Rabbits.—See page 10.

October 24.

No. 298. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup and Bouillie, removed with a LOIN OF VEAL.	*Three Partridges.*
Two Sweetbreads larded, and an emince. / Sheeps Rumps and Kidneys.	Cauliflower. / Mushrooms.
Ham, and Greens.	Orange Tourte. / Jelly. / Apple Pie.
Veal Olives, with mushrooms. / Two Chickens à la Reine.	Ragout Mellé. / Spinage & Croutons
Chump of Beef.	*Two Wild Ducks.*

No. 298. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Loin of Veal.—See page 49.
Ham braised.—See page 14.
Sheeps Rumps and Kidneys.—See page 87.
Sweetbreads larded (see p. 94) and an Entrée.—See p. 84.
Chickens à la Reine.—See page 42.
Veal Olives (see page 8) and Mushrooms.—See page 165.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms.—See page 17.
Cauliflower.—See page 18.
Jelly.—See page 31.
Apple Pie.—See page 81.
Orange Tourte.—See page 96.
Ragout Mellé.—See page 9.
Spinage.—See page 45.
Wild Ducks.—See page 16.

October 25.

No. 299. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.	
Soup Cressey, removed with a HAUNCH of LAMB larded, and Chervil Sauce.			*Two Widgeons.*	
k Cutlets, and ed potatoes.	Blanquet of Veal, and mushrooms.		Stewed Celery.	Fondues in cases.
ck of Veal.	Crimped Cod, &c.	A Goose.	Apricot Tourte.	Savoy Cake.	Damson Pie.
A Sorties of Rabbit.	Ox Rumps and Cabbage.		Spinage in boxes.	Artichoke Bottoms, and Italian sauce.
Chine of Mutton.			*A Hare.*	

No. 299. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Lamb, &c.—See page 53.
Blanquet of Veal.—See page 73.
Pork Cutlets, &c.—See page 94.
Crimped Cod, &c.—See Appendix.
A Goose.—See page 15.
Neck of Veal roasted.—See page 129.
Ox Rumps and Cabbage.—See page 5.
A Souties of Rabbit.—See page 250.
Chine of Mutton.—See page 16.

SECOND COURSE.

Widgeons.—See page 16.
Fondues.—See page 17.
Stewed Celery.—See page 512.
Damson Pie.—See page 494.
Savoy Cake.—See Appendix.
Apricot Tourte.—See page 17.
Artichoke Bottoms.—See page 44.
Spinage in Boxes.—See page 347.
A Hare.—See page 18.

October 26.

No. 300. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Rice Soup, removed with a LEG of PORK boiled, and Greens.		*Two Chickens.*	
Calf's Liver and Bacon, &c.	A Fricassee of Rabbits & Onions.	Cauliflower à la Crême.	Salsifie, fried in batter.
A Raised Pigeon Pie.		Apple Pie.	
A Souties of Sweetbread, and poivrade sauce.	A Haricot of Mutton.	Lobster au Gratin.	Poached Eggs and Toast.
Loin of Veal.		*Shoulder of Lamb.*	

No. 300. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Leg of Pork boiled.—See page 112.
A Fricassee of Rabbit and Onions.—See page 69.
Calf's Liver and Bacon.—See page 127.
A raised Pigeon Pie.—See page 173.
A Haricot of Mutton.—See page 21.
A Souties of Sweetbread, &c.—See page 54.
Loin of Veal.—See page 49.

SECOND COURSE.

Chickens.—See page 134.
Salsific fried.—See page 61.
Cauliflower.—See page 18.
Apple Pie.—See page 81.
Poached Eggs and Toast.—See page 233.
Lobster au Gratin.—See page 50.
Shoulder of Lamb.—See page 164.

October 27.

No. 301. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Flamond, removed with a			*Two Pheasants.*		
RKEY boiled, with Oyster and Celery Sauce.					
ricandeau, sorrel sauce.	Cutlets of Mutton Riblette.		Jerusalem Artichokes, and Italian sauce.	Mushrooms.	
nine of mb.	A Fillet of Veal.	A Ham, braised, and greens.	Cederata Cream.	Chantillie Cake.	Jelly.
emels, and quant sauce.	Three Partridges à la Perigord.		An Omelet Souffle.	Cauliflower à la Crême.	
Sirloin of Beef.			*Two Wild Ducks.*		

No. 301. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Turkey boiled, and Oyster Sauce.—See page 52.
Mutton Cutlets Riblette.—See page 130.
Fricandeau (see p. 28) and Sorrel Sauce.—See Appendix.
Ham braised, &c.—See page 14.
Fillet of Veal.—See page 138.
Chine of Lamb.—See page 68.
Partridges à la Perigord.—See page 518.
Semels (see page 92) and Piquant Sauce.—See Appendix.
Roast Beef.—See page 7.

SECOND COURSE.

Pheasants.—See page 18.
Mushrooms.—See page 17.
Jelly.—See page 31.
Chantillie Cake.—See page 77.

Jerusalem Artichokes.

Boil them in the same manner as potatoes; peel and split them, and pour a little melted butter over them. They may be fried in batter, and either white or brown Italian sauce put over them.

Cederata Cream.—See page 33.
Cauliflower.—See page 18.
Omelet.—See page 32.
Wild Ducks.—See page 16.

October 28.

No. 302. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a LOIN OF VEAL.			*Four Partridges.*		
A Fowl à la Beshemell.	Fillet of Pork, and rober sauce.		Maccaroni.	Spinage and Croutons.	
Rump of Beef à la Mantua.	A Leg of Lamb, roasted.	A Goose.	Apple Pie.	A Wax Basket of Prawns.	Damson Pie.
Pheasant, with cabbage, &c.	Small Mutton Pies.		Stewed Celery.	Escaloped Oysters.	
Chine of Mutton.			*Four Teal.*		

No. 302. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Loin of Veal.—See page 49.
Fillet of Pork (see p. 13) and Sauce Rober.—See Ap.
A Fowl à la Beshemell.—See page 112.
A Goose.—See page 15.
Leg of Lamb.—See page 21.
Rump of Beef à la Mantua.—See page 59.
Small Mutton Pies.—See page 20.
A Pheasant (see page 36) and Cabbage.—See page 36.—Done exactly as Partridges.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Spinage, &c.—See page 45.
Maccaroni.—See page 9.
Wax Basket.—See Appendix.

Damson Pie.—See page 494.
Apple Pie.—See page 81.
Escaloped Oysters.—See page 23.
Stewed Celery.—See page 512.
Teal.—See page 9.

October 29.

No. 303. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a LEG of LAMB boiled, LOIN fried, and Spinage.	*Six Pigeons.*
Tenderones of Veal, and Truffles. / Neat's Tongue, in Cutlets, and Barberries.	Fondues in cases. / Cauliflower à la Flamond.
Calf's Head, hashed and grilled. / A Sucking Pig. / A Neck of Mutton roasted, and French Beans.	A Ratifie Pudding. / Orange Souffle. / A Charlotte.
A Souties of Hare, with a purée of ditto. / A Capilotade of Pheasant.	Beet Root, and Spanish onions. / Small Omelets.
Ribs of Beef.	*Two Chickens.*

No. 303. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Leg of Lamb boiled, &c.—See page 136.
Neat's Tongue and Barberries.—See page 42.
Tenderones of Veal, &c.—See page 12.
A Sucking Pig.—See page 59.
Neck of Mutton roasted, (see page 124) and French Beans.—See page 311.
Calf's Head, hashed and grilled.—See page 3.

Capilotade of Pheasant.—See page 169. The same way Fowl.
A Souties of Hare, &c.—See page 52.
Ribs of Beef.—See page 23.

SECOND COURSE.

Pigeons.—See page 166.
Cauliflower à la Flamond.—See page 99.
Fondues.—See page 17.
A Charlotte.—See page 173.
Orange Souffle.—See page 99.
Ratifie Pudding.—See page 106.
Small Omelets.—See page 249.
Beet Root, &c.—See page 125.
Two Chickens.—See page 134.

October 30.

No. 304. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Tureen of Mutton and Broth, with Roots, removed with a LEG of PORK à la Boisseau.	*Four Partridges.*
Calf's Head, &c. / Ox Rumps, with cabbage, &c.	Tartlets of Barberries. / Mushrooms in Boxes.
A Chine of Lamb.	A Savoy Cake.
Calf's Feet à l'Espagnole. / Pigeons à la Crapaudine.	Spinage in Boxes. / Apple Puffs.
Loin of Veal.	*Two Rabbits.*

No. 304. BILL OF FARE.

FIRST COURSE.

A TUREEN of Mutton and Broth, &c.—See page 119.
Leg of Pork à la Boisseau.—See page 47.
Ox Rumps and Cabbage.—See page 5.
Lamb's Head, &c.—See page 21.
Chine of Lamb.—See page 68.
Pigeons à la Crapaudine.—See page 98.
Calf's Feet à l'Espagnole.—See page 285.
Loin of Veal.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms (see page 17) in Boxes.—See page 347.
Tartlets.—See page 44.
Savoy Cake.—See Appendix.
Puffs.—See page 132.
Spinage in Boxes.—See page 347.
Rabbits.—See page 10.

October 31.

No. 305. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAM braised, and Greens.			*A Pheasant.*		
Blanquet of Veal, with mushrooms		Lamb Cutlets, and fine herbs, &c	Artichoke Bottoms, fried.		Cauliflower à la Crème.
Neck of Pork, roasted.	Three Chickens à la Reine.	Breast of Veal à l'Italienne.	Apple Pie.	A Chantillie Basket.	Damson Pie.
Petit Pâtés of Veal and Ham.		A Fricassee of Rabbit.	Poached Eggs and Toast.		Salsify, fried in batter.
Chump of Beef.			*Two Wild Ducks.*		

No. 305. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Ham braised.—See page 14.
Lamb Cutlets.—See page 91.
Blanquet of Veal, &c.—See page 73.
Neck of Pork.—See page 20.
Breast of Veal à l'Italienne.—See page 87.
Three Chickens à la Reine.—See page 42.
Fricassee of Rabbit.—See page 275.
Petit Pâtés.—See page 362.
Roast Beef.—See page 7.

SECOND COURSE.

A Pheasant.—See page 18.
Cauliflower.—See page 18.
Artichoke Bottoms, fried.—See page 180.
A Chantillie Basket.—See page 61.
Damson Pie.—See page 494.
Apple Pie.—See page 81.
Salsifie fried.—See page 61.
Poached Eggs and Toast.—See page 233.
Tucks —See page 363.

November 1.

No. 306. BILL OF FARE.

FIRST COURSE.

Soup Cressey,
removed with
F TREMBLANC, and Roots.

n of Lamb ed, and d celery.	A Blade Bone of Pork à la Broche, x mashed potatoes.	
and	A Partridge Pie.	Matelot of Carp and Eels, &c.
ged Hare.	A Fowl à la Beshemell.	

Chine of Mutton.

SECOND COURSE.

Two Chickens: one larded.

Spinage and Eggs.		Escaloped Oysters.
A Savoy Cake.	Jelly.	Apple Pie.
A Lobster.		Maccaroni.

Three Teal.

No. 306. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Beef Tremblanc, &c.—See page 13.
Blade Bone of Pork, &c.—See page 508.
Loin of Lamb and Celery.—See page 6.
A Partridge Pie, raised.—See page 28.
A Matelot of Carp, &c.—See page 277.
Soles, boiled and fried.—See Appendix.
Fowl à la Beshemell.—See page 112.
Chine of Mutton.—See page 16.

A Jugged Hare.

Bone a hare, and put the bones into a small soup pot with lean ham, six or eight large onions, a faggot of thyme and parsley, a little mace, one pint of stock, and a pint of port wine; put the pot on the fire to boil for two hours, and then strain it off; put the hare on the fire to blanch, in cold water; when it comes to a boil, take and wash it in several waters, then cut the legs into two pieces, the long way; cut the shoulder part from the back; then split the back down, and cut each half into three pieces; then put it into a small soup pot, and the liquor the bones were stewed in: cut one pound of ham, fat and lean, into neat pieces, and put it to the hare; cover the meat over with white paper, and then the lid of the pot; put the pot into a stewpan of water, and let the water come above three parts up the pot: put it on to boil; it should boil for three hours or until the hare is quite tender; (when the water boils away that is in the stewpan, put more boiling water) when done, put it on the dish, the hare in the middle, and the ham round the sides; skim the liquor very clean from fat, and put it to the hare. There may be a few button onions sent up on the hare. It should be sent up in a deep dish.

N. B. It will make either a middle or a flank dish, in large dinners.

SECOND COURSE

Chickens.—See page 134.
Escaloped Oysters.—See page 23.
Spinage (see page 45) and Eggs.—See page 82.
Apple Pie.—See page 82.
Jelly.—See page 31.

Savoy Cake.—See Appendix.
Maccaroni.—See page 9.
A Lobster.—See page 32.
Teal.—See page 9.

November 2.

No. 307. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a	*Four Plovers.*
of MUTTON, and Haricot Beans.	
linced and led Chicken. / Cutlets of Veal and Ham, &c.	Ham and Toast. / Brocoli and brown sauce.
Salmon and Smelts.	A Ginger Souffle.
Steaks, and ster Sauce. / Tenderones of Lamb, and Mushrooms.	Artichoke Bottoms, and Italian sauce. / An Omelet, and sauce.
Loin of Veal.	*Two Easterlings.*

No. 307. BILL OF FARE.

FIRST COURSE.

TALIAN Soup.—See page 20.
Leg of Mutton (see p. 132) and Haricot Beans.—See Ap.
utlets of Veal and Ham.—See page 189.
linced and broiled Chicken.—See page 123.
lmon and Smelts.—See Appendix.
enderones of Lamb (see p. 26) and Mushrooms.--See p. 17.
eef Steaks.—See page 122.
oin of Veal.—See page 49.

SECOND COURSE.

overs.—See page 55.
rocoli.—See page 18.
am and Toast.—See page 65.
nger Souffle.—See page 105.
Omelet.—See page 32. Put a little Sauce Tourney
d the edge of the omelet.
tichoke Bottoms.—See page 44.
sterlings.—See Wild Duck, page 16.

November 3.

No. 308. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Reine, removed with a TURKEY, roasted.	*Four Partridges.*
A Raised Pie, with Mutton and Potatoes. / A Souties of Sweetbread, and Mushrooms.	Spinage and Croutons. / Ragout Mellé.
A Spareribb of Pork. / A Fillet of Veal. / A Neck of Mutton, roasted.	Apricot Tartlets. / Jelly Marbre. / Spanish Fritters.
Bout Saigneaux, and sauce hachis. / A Case, with mixed Game.	Beet Root, and Spanish onions. / Brocoli, and Italian sauce
Sirloin of Beef.	*Two Wild Ducks.*

No. 308. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
A Turkey, roasted.—See page 101.
A Souties of Sweetbread and Mushrooms.—See page 54.
A Raised Pie of Mutton and Potatoes.—See page 35.
Neck of Mutton, roasted.—See page 124.
Fillet of Veal.—See page 138.
Spareribb.—See page 42.

A Case with mixed Game.

Raise a small pie, fill it with bran, and bake it; when done, clean the bran out of it: cut up any cold partridges and pheasants into neat pieces, and put them into a stewpan with half a pint of stock, to make hot; they should not boil; but when hot, put a little pepper and salt: put the game into the pie, and six yelks of eggs that have been boiled hard; put the gravy over; put the pie on a napkin. This is very good cold, for supper.

Bout Saigneaux and Sauce Hachis.—See page 196.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Ragout Mellé.—See page 9.
Spinage and Croutons.—See page 45.
Spanish Fritters.—See page 89.
Jelly Marbre.—See page 73.
Tartlets.—See page 44.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Beet Root.—See page 125.
Wild Ducks.—See page 16.

November 4.

No. 309. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a FILLET of VEAL à la Daube.	*A Pheasant.*
lanquet of ey & Truffles. / A Matelot of Tench, &c.	Stewed Celery. / Blanc Mange.
A Goose.	A Charlotte.
ee Partridges Beshemell. / Pork Cutlets, and mashed potatoes.	Rhenish Cream. / Spinage an Croutons.
A Chine of Mutton.	*Shoulder of Lamb.*

No. 309. BILL OF FARE.

FIRST COURSE.

OUP Santé.—See page 88.
illet of Veal à la Daube.—See page 20.
Matelot of Tench.—See page 76.
Blanquet of Turkey and Truffles.—Done the same as a nquet of Fowl.—See page 72.

Goose.—See page 15.
Pork Cutlets—See page 94.
Partridges à la Beshemell.—See page 524.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Pheasant.—See page 18.
Blanc Mange.—See page 65.
Stewed Celery.—See page 512.
A Charlotte.—See page 173.
Spinage, &c.—See page 45.
Rhenish Cream.—See page 50.
Shoulder of Lamb.—See page 164.

November 5.

No. 310. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Tureen of Mutton and Broth, with Roots, removed with a LOIN OF VEAL à la Beshemell.	*Two Easterlings.*
Beef Collops à l'Espagnole. / Two Sweetbreads, larded, and sorrel sauce.	Brocoli. / Mushrooms, broiled.
Neck of Pork, roasted.	Jelly.
Fillets of Hare, larded, and small onions. / An Emince of Lamb, and Blade Bone grilled.	Artichoke Bottoms, and Italian sauce. / Salsifie, fried, &c.
Ribs of Beef.	*Six Pigeons.*

No. 310. BILL OF FARE.

FIRST COURSE.

A TUREEN of Mutton and Broth.—See page 119.
Loin of Veal à la Beshemell.—See page 14.
Sweetbreads larded (see page 84) and Sorrel Sauce.—See Appendix.
Beef Collops.—See page 87.
Neck of Pork roasted.—See page 20.
Shoulder of Lamb hashed and broiled—See page 185.
Fillets of Hare larded.—See page 172.
Ribs of Beef.—See page 23.

SECOND COURSE.

Easterlings.—See page 16.
Mushrooms broiled.—See page 66.
Brocoli.—See page 18.
Jelly.—See page 31.
Salsifie, fried.—See page 61.
Artichoke Bottoms.—See page 44.
Pigeons.—See page 166.

November 6.

No. 311. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Soup Cressey, removed with a LEG of PORK, boiled, and Greens.		*Three Woodcocks.*	
Pheasant and Truffles, &c.	Haricot of Mutton.	Maccaroni.	Brocoli, & sauce.
Chine of Lamb.		Apple Pie.	
Neat's Tongue Cutlets and Barberries.	Fricandeau, and an emince.	Truffles.	Ragout Mellé.
Chump of Beef.		*Two Wild Ducks.*	

No. 311. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Leg of Pork, boiled, &c.—See page 112.
Haricot of Mutton.—See page 21.

A Pheasant and Truffles.

Braise the pheasant the same as in page 41. Put truffle sauce over it the same as over a turkey.

Chine of Lamb.—See page 68.
Fricandeau (see page 28) and an Emince.—See page 84.
Neat's Tongue and Barberries.—See page 42.
Roast Beef.—See page 7.

SECOND COURSE.

Woodcocks.—See page 24.
Brocoli.——See page 18.
Maccaroni.—See page 9.
Apple Pie.—See page 81.
Ragout Mellé.—See page 9.
Truffles.—See page 494.
Wild Ducks.—See page 16.

November 7.

No. 312. BILL OF FARE.

FIRST COURSE.	FIRST COURSE.
Soup à la Reine, removed with a LOIN OF VEAL.	*Four Partridges.*
Petit Pâtés of Sweetbread and Ham. / Hashed Beef and Broiled Bones.	Brocoli. / Escaloped Oysters.
Crimped Cod, &c. / A Sucking Pig. / A Pike, baked.	A Charlotte. / A Savoy Cake. / Ratifie Pudding.
Salmie of Wild Duck. / Lamb Cutlets, with poivrade sance.	Maccaroni. / Spinage and Croutons.
Chine of Mutton.	*Three Teal.*

No. 312. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Loin of Veal.—See page 49.
Hashed Beef and Broiled Bones—See page 219.
Petit Pâtés.—See Appendix
A Sucking Pig.—See page 59.
A Pike, baked.—See page 255.
Crimped Cod.—See Appendix.
Lamb Cutlets (see page 91) and Poivrade Sauce.—See Appendix.
Salmie of Wild Duck—See page 30.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Escaloped Oysters.—See page 28.
Brocoli.—See page 18.
A Ratifie Pudding.—See page 106.
Savoy Cake.—See Appendix.
A Charlotte.—See page 173.
Maccaroni.—See page 9.
Spinage, &c.—See page 45.
Teal.—See page 9.

November 8.

No. 313. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with a LEG OF MUTTON, and Haricot Beans.	*Six Pigeons.*
Three Partridges, and cabbage. / Beef Steaks, and shalot sauce.	Apple Fritters. / Artichoke Bottoms, fried in batter.
A Goose.	A Chantillie Basket.
Breast of Lamb grilled, and piquant sauce. / Two Rabbits à la Portugueze, and mushrooms.	Stewed Celery. / Apricot Tartlets.
Loin of Veal.	*Two Wild Ducks.*

No. 313. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Leg of Mutton (see p. 132) and Haricot Beans.—See Ap.
Beef Steaks, &c.—See page 122.
Partridge (see page 36) and Cabbage.—See page 36.
A Goose.—See page 15.
Rabbits à la Portugueze (see page 42) and Mushrooms.—See page 165.
Breast of Lamb grilled (see page 41) and Piquant Sauce.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

Pigeons.—See page 166.
Artichoke Bottoms.—See page 180.
Apple Fritters.—See page 88.
Chantillie Basket.—See page 61.
Tartlets.—See page 44.
Stewed Celery.—See page 512.
Wild Ducks.—See page 16.

November 9.

No. 314. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond, removed with a FILLET of VEAL à la Daube.	*Four Partridges.*
Cutlets of Mutton Riblette. / Small Mutton Pies.	Rice Fritters, glazed. / Brocoli.
Neck of Pork.	An Orange Souffle.
Three Sweetbreads larded, and an emince. / Veal Olives, and mushrooms.	Salsifie, and Italian sauce. / Small Savoy Cakes.
Sirloin of Beef.	*Two Easterlings.*

No. 314. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Fillet of Veal à la Daube.—See page 20.
Small Mutton Pies.—See page 20.
Mutton Cutlets Riblette.—See page 130.
Neck of Pork.—See page 20.
Veal Olives (see page 3) and Mushrooms.—See page 165.
Sweetbreads larded (see page 94) and an Emince.—See page 84.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Brocoli.—See page 18.
Rice Fritters, glazed.—See page 77.
Orange Souffle.—See page 99.
Small Savoy Cakes.—See Appendix.
Salsifie.—See page 44.
Easterlings.—See page 16.

November 10.

No. 315. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a HAUNCH OF VENISON.	*Four Plovers.*
Calves Feet à l'Espagnole. / Pigeons à la Crapaudine.	Darioles, in paste. / An Omelet Souffle.
Beef Steak Pie.	Apple Pie.
Blade Bone of Pork à la Broche, and mashed potatoes. / Matelot of Rabbit, &c.	Spinage and Croutons. / Jelly.
Chine of Mutton.	*A Pheasant.*

No. 315. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Venison.—See page 2.
Pigeons à la Crapaudine.—See page 98.
Calves Feet à l'Espagnole.—See page 285.
Beef Steak Pie.—See page 258.
Matelot of Rabbit.—See page 333.
Blade Bone of Pork.—See page 508.
Chine of Mutton.—See page 16.

SECOND COURSE.

Plovers.—See page 55.
An Omelet.—See page 32.
Darioles.—See page 39.
Apple Pie.—See page 81.
Jelly.—See page 31.
Spinage, &c.—See page 45.
A Pheasant.—See page 18.

November 11.

No. 316. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Maccaroni Soup, removed with a TURKEY boiled, and Celery Sauce.	*Two Chickens.*
A Souties of Mutton, and poivrade sauce. / A Salmie of Plover, &c.	Peths. / Brocoli, and Italian sauce.
A Ham braised, and greens.	Apple Pie.
A Fricassee of Chicken, and Mushrooms. / Semels of Veal, and shalot sauce.	Artichoke Bottoms, and Italian sauce. / Crayfish au Gratin.
Ribs of Beef.	*A Hare.*

No. 316. BILL OF FARE.

FIRST COURSE.

MACCARONI Soup.—See page 150.

A Turkey boiled (see page 52) and Celery Sauce.—See page 13.

A Salmie of Plover.

It is made from what was left from the last dinner. Follow the same method as for a Salmie of Wild Duck.—See page 30.

A Souties of Mutton (see page 38) and Poivrade Sauce.—See Appendix.

Ham braised.—See page 14.

Semels (see page 92) and Shalot Sauce.—See Appendix.

Fricassee of Chicken.—See page 37.

Ribs of Beef.—See page 23.

SECOND COURSE.

Chickens.—See page 112.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Apple Pie.—See page 81.
Crayfish au Gratin.—See page 396.
Peths.—See page 32.
Artichoke Bottoms.—See page 44.
A Hare.—See page 18.

November 12.

No. 317. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a ; of MUTTON, and Haricot Beans.	*A Pheasant.*
;etit Pâtés of ken and Ham. / Tenderones of Veal, and Truffles.	Maccaroni. / Mushrooms.
Neck of Pork, roasted.	A Gateau Millefleur.
;s Feet and Ears, &c. / Breast of Lamb grilled, and shalot sauce.	Ragout Mellé. / Ham and Eggs.
Fillet of Veal.	*Two Wild Ducks.*

No. 317. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Leg of Mutton roasted (see page 132) and Haricot Beans.
See Appendix.
Tenderones of Veal and Truffles.—See page 12.
Petit Pâtés.—See Appendix.
Neck of Pork.—See page 21.
Breast of Lamb grilled (see page 41) and Shalot Sauce.
See Appendix.
Pigs Feet and Ears.—See page 35.
Fillet of Veal.—See page 138.

SECOND COURSE.

Pheasant.—See page 18.
Mushrooms.—See page 17.
Maccaroni.—See page 9.
Gateau Millefleur.—See page 44.
Ham and Eggs.—See page 85.
Ragout Mellé.—See page 9.
Wild Ducks.—See page 16.

November 13.

No. 318. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup and Bouillie, removed with a HAUNCH OF VENISON.	*Four Partridges.*
A Blanquet of Turkey, &c. / A Civet of Hare, &c.	Compote of Apples. / Fondues in Case
A Goose. / A Sparerib of Pork. / A Fillet of Veal à la Daube.	Atlets of Oysters. / Raspberry Tourte. / Ragout Mellé.
A Roulard of Mutton, and Roots. / A Fricassee of Rabbit, and Onions.	Spinage in Boxes. / Jelly.
Chump of Beef.	*Three Woodcocks.*

No. 318. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Haunch of Venison.—See page 2.
Civet of Hare.—See page 26.
A Blanquet of Turkey.—See page 72.
Sparerib of Pork.—See page 42.
Fillet of Veal à la Daube.—See page 20.
A Goose.—See page 15.
Fricassee of Rabbit and Onions.—See page 69.
Roulard of Mutton (see p. 29) and Haricot Roots.—See A
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Fondues.—See page 17.
Compote of Apples.—See page 56.
Ragout Mellé.—See page 9.
Raspberry Tourte.—See page 17.
Atlets of Oysters.—See page 174.
Jelly.—See page 31.
Spinage in Boxes.—See page 347.
Woodcocks.—See page 24.

November 14.

No. 319. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Pea Soup, removed with a LOIN OF VEAL.			*Six Snipes.*		
Woodcocks à la Tartar.		Two Chickens à la Reine.	An Omelet, and sauce.		Brocoli, and sauce.
Crimped Cod, &c.	Beef Tremblanc, and Roots.	Matelot of Carp, and Eels.	Apple Pie.	Blanc Mange.	Damson Pie.
Tongue and Greens.		Poulet à la Duchesse.	Artichoke Bottoms, and Italian sauce.		Mushrooms.
Chine of Mutton.			*Two Ducks.*		

No. 319. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Loin of Veal.—See page 49.
Woodcocks à la Tartar.—See page 72.
Matelot of Carp and Eels.—See page 277.
Beef Tremblanc.—See page 13.
Crimped Cod, &c.—See Appendix.
Poulet à la Duchesse.—See page 12.
Tongue and Greens.—See page 55.
Chine of Mutton.—See page 16.

SECOND COURSE.

Brocoli (see page 18) and Sauce.—See Appendix.
An Omelet (see page 32) and Sauce Tourney.—See Appendix.
Apple Pie.—See page 81.
Snipes.—See page 24.
Damson Pie.—See page 494.
Blanc Mange.—See page 65.
Mushrooms.—See page 17.
Artichoke Bottoms.—See page 44.
Ducks.—See page 363.

November 15.

No. 320. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Rice Soup, removed with a LEG of PORK boiled, and Greens.	*Six Pigeons.*
A Pheasant, and Cabbage. / Beef Steaks, and Oyster Sauce.	Anchovy Toast. / Spinage and Eggs.
Neck of Mutton, and Haricot Beans.	A Chantillie Cake.
Sheeps Rumps and Kidneys, &c. / A Duck braised, and Turnips.	Stewed Oysters. / Crayfish.
Fillet of Veal.	*A Hare.*

No. 320. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Leg of Pork boiled, &c.—See page 112.
Beef Steaks and Oyster Sauce.—See page 504.
Pheasant and Cabbage.—See page 41.

Neck of Mutton roasted (see page 124) and Haricot Beans.—See Appendix.
A Duck braised, &c.—See page 27.
Sheeps Rumps and Kidneys.—See page 37.
Fillet of Veal.—See page 138.

SECOND COURSE.

Pigeons.—See page 166.
Spinage (see page 45) and Eggs.—See page 82.
Anchovy Toast.—See page 78.
Chantillie Cake.—See page 77.
Crayfish.—See page 304.
Stewed Oysters.—See page 178.
A Hare.—See page 18.

November 16.

No. 321. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Santé, removed with a HAUNCH OF VENISON.	*Four Partridges.*
Mutton and Potatoe Pie. / Pork Cutlets, and mashed potatoes.	Beet Root, and Spanish onions, &c. / Brocoli, and Italian sauce.
A Loin of Veal.	Jelly.
Palates rolled, [illegible] a ragout. / A Fricandeau, and an eminee.	Stewed Celery. / Maccaroni.
A Sirloin of Beef.	*Two Easterlings.*

No. 321. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Venison.—See page 2.
Pork Cutlets.—See page 94.
A Mutton and Potatoe Pie.—See page 35.
Loin of Veal.—See page 49.
Fricandeau (see page 28) and an Eminee.—See page 84.
Ox Palates rolled, &c.—See page 6.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Jelly.—See page 31.
Maccaroni.—See page 9.
Stewed Celery.—See page 512.
Beet Root.—See page 125
Easterlings.—See page 32.

November 17.

No. 322. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup, removed with a FILLET OF VEAL.	*A Pheasant.*
Beef Olives, and small onions. / Risoles, in paste.	Cheesecakes. / Artichoke Bottoms, fried.
Neck of Pork, roasted.	Fondues, in cases
A Casserole of Rabbits, and Rice / Veal and Ham Cutlets, &c.	Spinage, in boxes / Apricot Tartlets.
A Chine of Mutton.	*Two Wild Ducks.*

No. 322. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Fillet of Veal.—See page 138.
Risoles in Paste.—See page 147.
Beef Olives.—See page 36.
Neck of Pork.—See page 20.
Veal and Ham Cutlets.—See page 189.
A Casserole of Rabbit.—See page 366.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Pheasant.—See page 18.
Artichoke Bottoms, fried.—See page 180.
Cheesecakes.—See page 32.
Fondues, &c.—See page 17.
Tartlets.—See page 44.
Spinage, in Boxes.—See page 347.
Wild Ducks.—See page 16.

November 18.

No. 323. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Tureen of Mutton and Broth, with Roots, removed with a LOIN of VEAL à la Beshemell.	*Four Partridges.*
Fricassee of Chicken, and Mushrooms. / Lamb Cutlets à l'Italienne.	Ragout Mellé. / Brocoli à la Flamond.
A Neck of Venison.	Compote of Pippins. / Damson Pie. / Spanish Fritters.
Civet of Hare. / Blanquet of Veal.	Salsific. / An Omelet.
Ribs of Beef.	*A Hare.*

No. 323. BILL OF FARE.

FIRST COURSE.

TUREEN of Mutton and Broth.—See page 119.
Loin of Veal à la Beshemell.—See page 14.
Lamb Cutlets.—See page 91.
Fricassee of Chicken, &c.—See page 37.
Neck of Venison.—See page 36.
Blanquet of Veal.—See page 73.
Civet of Hare.—See page 26.
Ribs of Beef.—See page 23.

SECOND COURSE.

Partridges.—See page 7.
Brocoli à la Flamond.—See page 99.
Ragout Mellé.—See page 9.
Spanish Fritters.—See page 89.
Damson Pie.—See page 494.
Compote of Pippins.—See page 56.
An Omelet.—See page 32.
Salsifie.—See page 44.
A Hare.—See page 18.

November 19.

No. 324. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a SUCKING PIG.			*Three Woodcocks.*		
Beef Palates, rced and rolled, and a ragout.		A Souties of Sweetbread, with shalot sauce.	Livers of Poultry à la Broche.		Mushrooms, in boxes.
estphalia Ham, braised, d greens.	Neck of Mutton, roasted.	A Turkey, boiled, with oyster and celery sauce	Quince Tourte.	A Chantillie Basket.	Raspberry Tourte.
A Fricassee of bbits & Onions		Three Partridges, à la Perigord.	Spinage in boxes.		Ham and Eggs.
Loin of Veal.			*Two Chickens: one larded.*		

No. 324. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
A Sucking Pig.—See page 59.
Souties of Sweetbread (see page 54) and Shalot Sauce, See Appendix.
Ox Palates, rolled, &c.—See page 6.
A Turkey boiled, and Oyster Sauce.—See page 52.
Neck of Mutton, roasted.—See page 124.
Ham braised.—See page 14.
Partridges à la Perigord.—See page 518.
A Fricassee of Rabbits, and Onions.—See page 69.
Loin of Veal.—See page 49.

SECOND COURSE.

Woodcocks.—See page 24.
Mushrooms (see page 17) in Boxes.—See page 347.
Livers of Poultry.—See page 92.
Chantillie Basket.—See page 61.
Raspberry Tourte.—See page 17.
Quince Tourte, made of Quince Marmelade.—See Ap.
Ham and Eggs.—See page 85.
Spinage, in boxes.—See page 347.
Chickens.—See page 134.

November 20.

No. 325. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Vermicelli Soup, removed with a HAUNCH of LAMB larded, and Piquant Sauce.	*Four Partridges.*
Fricassee of Chicken and mushrooms. / Two Woodcocks à la Tartar.	Tartlets of Raspberry. / Spinage and Eggs.
Turkey and Truffles. / Ham, braised, and greens. / Neck of Pork, roasted.	Fondues, in cases.
Scorch Collops. / Compote of Pigeons.	Stewed Celery. / Almond Cheesecakes.
Loin of Veal.	*Six Snipes.*

No. 325. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Haunch of Lamb larded (see page 53) and Piquant Sauce —See Appendix.
Fricassee of Chicken (see page 37) and Mushrooms.—See page 165.

Woodcocks à la Tartar.—See page 72.
A Turkey and Truffles.—See page 4.
A Ham braised, and Greens.—See page 14.
Neck of Pork, roasted.—See page 20.
Scorch Collops.—See page 49.
Compote of Pigeons.—See page 119.
Loin of Veal, roasted.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Tartlets of Raspberry—See page 44.
Spinage and Eggs.—See page 45.
Fondues.—See page 17.
Stewed Celery.—See page 512.
Almond Cheesecakes.—See page 408.
Snipes.—See page 24.

November 21.

No. 326. BILL OF FARE.

FIRST COURSE.		SECOND COURSE.	
Tureen of Hodge Podge, removed with a HAUNCH OF VENISON.		*Four Partridges.*	
Small Mutton Pies.	Blade Bone of Pork à la Broche, & mashed potatoes.	Brocoli.	Atlets of Oysters.
Fillet of Veal.		Apple Pie.	Jelly / Damson Tourte.
ulard of Mutton and roots.	Volevent, with a Ragout Mellé.	Crayfish.	Salsifie, fried in batter.
Chump of Beef.		*Six Snipes.*	

No. 326. BILL OF FARE.

FIRST COURSE.

A TUREEN of Hodge Podge.—See page 88.
Haunch of Venison.—See page 2.
Blade Bone of Pork, &c.—See page 508.
Small Mutton Pies.—See page 20.
Fillet of Veal.—See page 138.
Volevent, with a Ragout Mellé.—See page 235.
Roulard of Mutton (see p. 29) and Roots.—See Ap.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Atlets of Oysters.—See page 174.
Brocoli.—See page 18.
Jelly.—See page 31.
Damson Tourte.—See page 55.
Apple Pie.—See page 81.
Crayfish.—See page 304.
Salsifie, fried.—See page 61.
Snipes.—See page 24.

November 22.

No. 327. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a LEG of PORK à la Boisscau.			*A Pheasant.*		
Lamb's Head, &c.		Calf's Feet à l'Espagnole.	Artichoke Bottoms, fried.		Truffles.
A Goose.	Beef Tremblanc, and roots.	A Neck of Veal, roasted.	Ratifie Pudding.	Blanc Mange.	A Charlotte.
Venison Cutlets Riblette.		A Fowl à la Beshemell.	Smoaked Salmon, in a case.		An Omelet.
Chine of Mutton.			*Two Wild Ducks.*		

No. 327. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Leg of Pork à la Boisseau.—See page 47.
Calves Feet à l'Espagnole.—See page 285.
Lamb's Head, &c.—See page 21.
Neck of Veal, roasted.—See page 129.
Beef Tremblanc, &c.—See page 13.
A Goose.—See page 15.
A Fowl à la Beshemell.—See page 112.
Venison Cutlets.—See page 454.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasant.—See page 18.
Truffles.—See page 494.
Artichoke Bottoms.—See page 180.
A Charlotte.—See page 173.
Blanc Mange.—See page 65.
Ratifie Pudding.—See page 106.
Omelet.—See page 32.
Smoaked Salmon.—See page 24.
Wild Ducks.—See page 16.

November 23.

No. 328. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Flamond, removed with a LEG of MUTTON, and Endive.			*Six Snipes.*		
A Salmie of Wild Duck.		A Fricandeau, with an emince.	Fat Livers, in cases.		Stewed Celery.
Breast of Veal ragouted.	Pigeon Pie.	Neck of Pork.	Des Peu d'Amour, with currant jelly.	Compote of Pippins à la Crême.	Rice Fritters, glazed.
Ox Rumps and Cabbage.		Cutlets of Sweetbread, with fine herbs.	Spinage and Eggs.		Ragout of Palat
Loin of Veal.			*Two Rabbits.*		

No. 328. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.

Leg of Mutton, roasted (see page 132) and Endive.—See Appendix.

A Fricandeau (see page 28) and an Emince.—See p. 84.

A Salmie of Wild Duck.—See page 30.

Neck of Pork.—See page 20.

Pigeon Pie.—See page 130.

Breast of Veal, ragouted.—See page 5.

Cutlets of Sweetbread, &c.—See page 152.

Ox Rumps and Cabbage.—See page 5.

Loin of Veal.—See page 49.

SECOND COURSE.

Snipes.—See page 24.
Stewed Celery.—See page 512.
Fat Livers.—See page 92.
Rice Fritters.—See page 77.
Peu d'Amour.—See page 243.
Compote of Pippins à la Crême.—See page 56.
Ragout Mellé.—See page 9.
Spinage (see page 45) and Eggs.—See page 82.
Ragout of Palates.—See page 6.
Rabbits.—See page 10.

November 24.

No. 329. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Cressey, removed with a HAUNCH OF VENISON.			*Four Woodcocks.*		
Snipes à la Tartar.		Tenderones of Lamb and Mushrooms.	Spinage in boxes.		Brocoli, and Italian sauce.
Neck of eal à la shemell.	Three Chickens à la Reine.	A Chine of Bacon, and greens.	Cheesecakes	A Trifle.	Apple Fritters.
Petit Pâtés of Sweetbread.		Cutlets of Mutton Riblette.	Salsifie, fried.		Mushrooms, in boxes.
Sirloin of Beef.			*A Pheasant.*		

No. 329. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Venison.—See page 2.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
Snipes à la Tartar, the same as Woodcocks.—See p. 72.
A Bacon Chine.—See page 30.
Three Chickens à la Reine.—See page 42.
Neck of Veal à la Beshemell.—See page 14.
Mutton Cutlets Riblette.—See page 130.
Petit Pâtés of Sweetbread.—See Appendix.
Roast Beef.—See page 7.

SECOND COURSE.

Woodcocks.—See page 24.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Spinage, in Boxes.—See page 347.
A Trifle.—See page 8.
Apple Fritters.—See page 88.
Cheesecakes.—See page 32.
Salsifie, fried.—See page 61.
Mushrooms (see page 17) in Boxes.—See page 347.
Pheasant.—See page 18.

November 25.

No. 330. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup Julien, removed with a FILLET of VEAL à la Daube.	*Four Plovers.*
out Saigneaux, d sauce hachis. / A Matelot of Tench.	Fondues in cases. / Artichoke Bottoms, and Italian sauce.
enison Pasty, aised. / A Leg of Lamb, roasted. / Jugged Hare in a raised Pie.	Gateau Millefleur. / Jelly. / Apple and Barberry Pie
ce Partridges, nd cabbage. / Pigs' Feet and Ears, &c.	Peths fried. / Escaloped Oysters.
Chine of Mutton.	*Two Wild Ducks.*

No. 330. BILL OF FARE.

FIRST COURSE.

OUP Julien.—See page 161.
Fillet of Veal à la Daube.—See page 20.
Matelot of Tench.—See page 76.
Bout Saigneaux and Sauce Hachis.—See page 196.
Leg of Lamb, roasted.—See page 37.

Jugged Hare, in a raised Pie.

Raise the pie, and fill it with bran; finish and bake it; n done, clean the bran well out of the pie, and put the in.—See page 548.
enison Pie, raised.—See page 405.
igs Feet and Ears.—See page 35.
artridge (see page 36) and Cabbage.—See page 36.
hine of Mutton.—See page 16.

SECOND COURSE.

Plovers.—See page 55.
Artichoke Bottoms.—See page 44.
Fondues.—See page 17.
Jelly.—See page 31.
Apple and Barberry Pie.—See page 125.
Gateau Millefleur.—See page 44.
Escaloped Oysters.—See page 23.
Peths.—See page 32.
Wild Ducks.—See page 16.

November 26.

No. 331. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Soup à la Flamond, removed with a LEG OF MUTTON, and Haricot Beans.	*Six Snipes.*
A Fowl à la Beshemell. / White Collops, and mushrooms.	Maccaroni. / Stewed Celery
Calf's Head, hashed &c. / A Sucking Pig. / A Neck of Venison.	Blanc Mange. / Chantillie Cake. / Compote Pippin
A Civet of Hare. / Veal and Ham Cutlets, &c.	Mushrooms. / An Omelet
Ribs of Beef.	*Two Chickens.*

No. 331. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Leg of Mutton (see page 132) and Haricot Beans.—See Appendix.
White Collops, &c.—See page 15.

A Fowl à la Beshemell.—See page 112.
A Sucking Pig.—See page 59.
Neck of Venison.—See page 86.
Calf's Head, hashed, &c.—See page 8.
A Civet of Hare.—See page 26.
Veal and Ham Cutlets.—See page 189.
Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Stewed Celery.—See page 512.
Maccaroni.—See page 9.
Chantillie Cake.—See page 77.
Compote of Pippins.—See page 56.
Blanc Mange.—See page 65.
An Omelet.—See page 32.
Mushrooms.—See page 17.
Chickens.—See page 134.

November 27.

No. 332. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with BEEF Tremblanc, and Roots.	*A Pheasant.*
Lamb Cutlets à l'Italienne. / A Salmic of Wild Duck.	Ham and Eggs. / Brocoli and Italian sauce.
Sparerib of Pork. / A Turkey, roasted. / A Fillet of Veal.	Rhenish Cream. / A Savoy Cake. / Orange Jelly.
A Souties of Venison, &c. / Tripe, fried in batter.	Salsifie, fried in batter. / Atlets of Palates.
Chine of Mutton.	*Two Wild Ducks.*

No. 332. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Beef Tremblanc, &c.—See page 13.
Salmie of Wild Duck—See page 30.
Lamb Cutlets.—See page 91.
A Turkey, roasted.—See page 101.
Fillet of Veal.—See page 138.
Spareribs.—See page 42.
Tripe, fried in Batter.—See page 233.
Souties of Venison (same as Mutton.)—See page 38.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasant.—See page 18.
Brocoli (see page 18) and Italian Sauce—See Appendix.
Ham and Eggs.—See page 85.
Orange Jelly—See page 66.
Savoy Cake.—See Appendix.
Rhenish Cream.—See page 50.
Atlets of Palates.—See page 315.
Salsifie fried.—See page 61.
Wild Ducks.—See page 16.

November 28.

No. 333. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Vermicelli Soup, removed with a HAUNCH OF VENISON.			*Six Snipes.*		
Tenderones of Veal and Truffles.		Petit Pâtés of Veal and Ham	Brocoli. and Italian sauce.		Stewed Oysters, and Croutons.
Neck of Veal, à la Beshemell.	A Goose.	A Leg of Pork roasted.	A Ratifie Pudding.	Apple Pie.	Savoy Cake.
Poulard à la Duchesse.		Woodcocks à la Tartar.	Ham and Toast.		Stewed Celery.
Chump of Beef.			*Two Rabbits.*		

No. 333. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Haunch of Venison.—See page 2.
Petit Pâtés of Veal and Ham.—See page 362.
Tenderones of Veal, &c.—See page 12.
A Goose.—See page 15.
Leg of Pork, roasted.—See page 179.
Neck of Veal à la Beshemell.—See page 14.
Woodcocks à la Tartar.—See page 72.
Poulard à la Duchesse.—See page 12.
Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Stewed Oysters.—See page 178.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Savoy Cake.—See Appendix.
Apple Pie.—See page 81.
Ratifie Pudding.—See page 106.
Stewed Celery.—See page 512.
Rabbits.—See page 10.
Ham and Toast.—See page 65.

November 29.

No. 334. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAM braised, and Greens.			*Three Teal.*		
A Currie of Rabbit, with rice.	Three Sweetbreads larded, and an emince.		Brocoli à la Flamond.	Fat Livers à la Broche.	
A Turbot, & Fillets of Sole, fried.	Three Chickens à la Reine.	Matelot of Tench and Eels, &c.	Apple Pie.	A Wax Basket of Crayfish.	Damson Fourte..
A Duck, boned, forced, & braised, and Spanish sauce.	A Rim, with a Salmie of Snipes.		Ragout Mellé.	Mushrooms, broiled.	
Loin of Veal.			*Four Partridges.*		

No. 334. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.

Ham braised.—See page 14.

Sweetbreads larded (see page 94) and an Emince.—See page 84.

Currie of Rabbit, &c.—See page 16.

Matelot of Tench, &c.—See page 76.

Chickens à la Reine.—See page 42.

Turbot and Sole, fried.—See Appendix.

A Rim, with a Salmie of Snipes.

Raise a rim about an inch and a half high, bake it, and put the salmie in.—See Salmie of Wild Duck, page 30.

A Duck braised (see page 27) and Spanish Sauce.—See Appendix.

Loin of Veal.—See page 49.

1

SECOND COURSE.

Teal.—See page 9.
Fat Livers, &c.—See page 92.
Brocoli à la Flamond.—See page 99.
Damson Tourte.—See page 55.
Wax Basket.—See Appendix.
Apple Pie.—See page 81.
Mushrooms Broiled.—See page 66.
Ragout Mellé.—See page 9.
Partridges.—See page 7.

November 30.

No. 335. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a FILLET of VEAL à la Daube,			*Three Woodcocks.*		
Loin of Lamb, raised, & celery.		A Souties of Beef Kidneys, &c.	Escaloped Oysters.		Spinage and Eggs.
Breast of Veal, ragouted.	A Cod's Head, &c.	A Neck of Venison, and roots.	Gooseberry Tart.	Apple Fritters.	Raspberry Tourte.
Pork Cutlets, and mashed potatoes.		Fillet of Beef à l'Espaguole.	Artichoke Bottoms, fried.		Maccaroni.
Chine of Mutton.			*Two Wild Ducks.*		

No. 335. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fillet of Veal à la Daube.—See page 20.
Beef Kidneys.—See page 231.
Loin of Lamb braised, and Celery Sauce.—See page 6.
Cod's Head, &c.—See Appendix.

Chine of Mutton.—See page 16.
Neck of Venison, and Roots.—See page 15.
Breast of Veal, ragouted.—See page 5.
Fillet of Beef à la Espagnole.—See page 29.
Pork Cutlets, &c.—See page 94.

SECOND COURSE.

Woodcocks.—See page 24.
Spinage (see page 45) and Eggs.—See page 82.
Escaloped Oysters.—See page 23.
Raspberry Tourte.—See page 17.
Apple Fritters.—See page 88.
Gooseberry Tart.—See page 73.
Maccaroni.—See page 9.
Artichoke Bottoms, fried.—See page 180.
Wild Ducks.—See page 16.

December 1.

No. 336. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Knuckle of Veal and Rice, removed with a TURKEY AND CHESNUTS, &c.			*Two Easterlings.*		
Mutton, and Potatoe Pie.	Compote of Pigeon and mushrooms.		Beet Root, and Spanish onions.	Ham and Eggs.	
Loin of Veal.	Haunch of Venison.	A Chine of Bacon, and greens.	Cederata Cream.	Apple and Barberry Pie.	Jelly.
Two Rabbits à la Portugueze, and Truffles.	A Volevent with Chicken.		Ragout Meilé.	Salsifie, fried in batter.	
A Sirloin of Beef.			*A Hare.*		

No. 336. BILL OF FARE.

FIRST COURSE.

Rice Soup, with a Knuckle of Veal.

THE veal should be boiled until very tender, so that the bones will pull out.

Turkey and Chesnuts.—See page 36.
Compote of Pigeon, &c.—See page 119.
A Mutton and Potatoe Pie.—See page 35.
A Bacon Chine, and Greens.—See page 30.
Haunch of Venison.—See page 2.
Loin of Veal.—See page 49.
A Volevent, with Chicken, &c.—See page 235.
Two Rabbits à la Portugueze, and Truffles.—See page 42.
A Sirloin of Beef.—See page 7.

SECOND COURSE.

Easterlings.—See page 16.
Ham and Eggs.—See page 85.
Beet Root, and Spanish Onions.—See page 512.
Jelly.—See page 31.
Apple and Barberry Pie.—See page 125.
Cederata Cream.—See page 33.
Salsifie.—See page 61.
Ragout Mellé.—See page 9.
A Hare.—See page 18.

December 2.

No. 337. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
A Tureen of Mutton and Broth, with Roots, removed with a LEG of PORK à la BOISSEAU.			*Two Widgeons.*		
Two Chickens à la Reine.	A Civet of Hare, &c.		Artichoke Bottoms, and Italian sauce.	Spinage in Boxes.	
Haunch of Lamb, larded, and haricot beans, &c.	Neck of Venison.	Fillet of Beef larded, and Spanish onions and sauce.	Gooseberry Tart.	Rhenish Cream.	Cheese-cakes.
Scorch Collops, with truffles and morels.	Six Pigs Tongues, and greens.		Mushrooms in Boxes.	Fat Livers à la Broche.	
Chine of Mutton.			*Two Chickens: one larded.*		

No. 337. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth, &c.—See page 119.
Leg of Pork à la Boisseau.—See page 47.
A Civet of Hare.—See page 26.
Chickens à la Reine.—See page 42.
Fillet of Beef, larded, &c.—See page 29.
Neck of Venison.—See page 36.
Haunch of Lamb larded, (see page 53) and Haricot Beans.—See Appendix.

Pigs Tongues and Greens.

Boil them the same as other tongues; peel and trim them, and put them on a dish, with greens round them.

Scorch Collops, &c.—See page 49.
Chine of Mutton.—See page 16.

SECOND COURSE.

Widgeons, see Wild Ducks, page 16.
Spinage, in Boxes.—See page 347.
Artichoke Bottoms.—See page 44.

Cheesecakes.—See page 32.
Rhenish Cream.—See page 50.
Gooseberry Tart.—See page 73.
Livers of Poultry.—See page 92.
Mushrooms, (see page 17) in Boxes.—See page 347.
Chickens.—See page 134.

December 8.

No. 338. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Flemish Soup, removed with a LEG OF LAMB boiled, LOIN fried, and Spinage.			*Six Snipes.*		
Souties of Fowl, and mushrooms.	Grenadines, and sorrel sauce.		Salsifie, fried in batter.	Eggs à la Poulet.	
A Fillet of Veal à la Daube.	A Goose.	A Neck of Mutton, and haricot beans.	A Savoy Cake.	Jelly.	A Ratifie Pudding.
Two Sweetbreads larded, and an emince.	Fricassee of Rabbit, and onions.		Maccaroni.	Atlets of Oysters.	
Ribs of Beef.			*A Pheasant.*		

No. 338. BILL OF FARE.

FIRST COURSE.

FLEMISH Soup.—See page 122.
Leg of Lamb boiled, &c.—See page 136.
Grenadines (see p. 85) and Sorrel Sauce.—See Appendix.
Souties of Fowl, &c.—See page 84.
Neck of Mutton (see p. 124) and Haricot Beans.—See Ap.
A Goose.—See page 15.
Fillet of Veal à la Daube.—See page 20.
Fricassee of Rabbit, and Onions.—See page 69.
Sweetbreads larded (see p. 94) and an Emince.—See p. 84.
Ribs of Beef.—See page 23.

SECOND COURSE.

Snipes.—See page 24.

Eggs à la Poulet.

Poach six new-laid eggs, as soft as they will bear taking up, and put beshemell over them.

Salsifie fried.—See page 61.
Ratifie Pudding.—See page 106.
Savoy Cake.—See Appendix.
Atlets of Oysters.—See page 174.
Maccaroni.—See page 9.
A Pheasant.—See page 18.

December 4.

No. 339. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Mock Turtle, removed with a TURKEY, with Chesnuts and Sausages.			*Two Wild Ducks.*		
Beef Palates, forced and rolled, with a ragout.		Semels, and piquant sauce.	Red Cabbage à l'Alemand.		Broiled Mushrooms.
Chine of Lamb.	Neck of Venison.	A Sucking Pig.	Damson Tourte.	A Chantillie Basket.	Apple Pie.
Neat's Tongue in Cutlets, and barberries.		Two Partridges, and cabbage.	Brocoli à la Flamond.		Beet Root, and Spanish onions.
Loin of Veal.			*Ribs of Lamb.*		

No. 339. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Turkey and Chesnuts, &c.—See page 36.
Semels (see page 92) and Piquant Sauce.—See Appendix.
Beef Palates rolled, &c.—See page 6.
A Sucking Pig.—See page 59.
Neck of Venison.—See page 36.

Chine of Lamb.—See page 172.
Partridge (see page 36) and Cabbage.—See page 36.
Neat's Tongue in Cutlets, and Barberries.—See page 42.
Loin of Veal.—See page 49.

SECOND COURSE.

Wild Ducks.—See page 16.
Broiled Mushrooms.—See page 66.
Red Cabbage à l'Alemand.—See page 144.
Apple Pie.—See page 81.
Chantillie Basket.—See page 61.
Damson Tourte.—See page 55.
Beet Root, and Spanish Sauce.—See page 312.
Brocoli à la Flamond.—See page 99.
Ribs of Lamb.—See page 74.

December 5.

No. 340. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Julien, removed with a HAUNCH OF VENISON.			*Four Woodcocks.*		
Snipes à la Tartar.		A Broiled Fowl, with mushrooms.	Spinage and Croutons.		Truffles.
Loin of Veal à la Bechemell.	A Raised Pie, with Partridge.	Neck of Pork, and sauce rober.	A Ginger Soufflé, and wine sauce.	A Wax Basket of Crayfish.	A Gateau Millefleur
Matelot of Rabbits.		Mutton Cutlets Ribbe te.	Sliced Brawn.		Ham and Toast.
Chump of Beef.			*Four Plovers.*		

No. 340. BILL OF FARE.

FIRST COURSE.

SOUP Julien.—See page 161.
Haunch of Venison.—See page 2.
Snipes à la Tartar.—See page 72.
Broiled Fowl and Mushrooms.—See page 165.
Neck of Pork roasted (see page 20) and Sauce Rober.—See Appendix.
A Partridge Pie.—See page 28.
Loin of Veal à la Beshemell.—See page 14.
Mutton Cutlets Riblette.—See page 130.
Matelot of Rabbit.—See page 333.
Roast Beef.—See page 7.

SECOND COURSE.

Four Woodcocks.—See page 24.
Truffles.—See page 494.
Spinage, &c.—See page 45.
Gateau Millefleur.—See page 44.
A Wax Basket, &c.—See Appendix.
A Ginger Souffle, &c.—See page 105.
Ham and Toast.—See page 65.
Sliced Brawn.—See page 7.
Plovers.—See page 55.

December 6.

No. 341. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
A Tureen of Hodge Podge, removed with a LOIN OF VEAL à la Beshemell.			*Six Snipes.*		
Three Breasts of Fowls larded, and an emince.		Petit Pâtés of Chicken and Ham.	Artichoke Bottoms, fried in batter.		Cauliflower à la Beshemell.
Neck of Venison, and roots.	Crimped Cod, &c.	A Goose.	Damson Pie.	Jelly.	Apple and Barberry Pie.
Lamb Cutlets à l'Italienne.		Grenadines of Duck, and Spanish sauce.	Stewed Celery.		Salsifie, fried in batter.
Chine of Mutton.			*A Hare.*		

No. 341. BILL OF FARE.

FIRST COURSE.

HODGE Podge.—See page 88.

Loin of Veal à la Beshemell.—See page 14.

Petit Pâtés of Chicken and Ham.

Put three parts minced chicken, and one part minced ham that has been braised; put some hot beshemell to the mince, squeeze a little lemon, and put a few drops of garlic, or shalot vinegar, some pepper and salt, and a very little sugar; fill the pâtés the last thing, and put them on a napkin.

Breast of Fowl larded (see page 109) and an Emince.—See page 84.

A Goose.—See page 15.

Crimped Cod, &c.—See Appendix.

Neck of Venison, and Roots.—See page 15.

Grenadines of Duck, &c.—See page 461.

Lamb Cutlets.—See page 91.

Chine of Mutton.—See page 16.

SECOND COURSE.

Snipes.—See page 24.
Cauliflower.—See page 18.
Artichoke Bottoms, fried.—See page 180.
Apple and Barberry Pie.—See page 125.
Jelly.—See page 31.
Damson Pie.—See page 494.
Salsifie fried, &c.—See page 61.
Stewed Celery.—See page 512.
A Hare.—See page 18.

December 7.

No. 342. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Pea Soup, removed with a LEG of MUTTON, and Haricot Beans.			*A Pheasant.*		
A Souties of Hare.	Beef Steaks, and oyster sauce.		Spinage and Eggs, poached.	Mushrooms.	
A Tongue, and greens.	Crimped Cod, &c.	Two Chickens à la Reine.	A Charlotte.	Darioles, in paste.	A Savoy Cake.
Matelot of Tench, &c.	Breast of Lamb grilled, &c.		Maccaroni.	Escaloped Oysters.	
Fillet of Veal.			*Two Rabbits.*		

No. 342. BILL OF FARE.

FIRST COURSE.

PEA Soup.—See page 104.
Leg of Mutton roasted (see page 132) and Haricot Beans.—See Appendix.
Beef Steaks, and Oyster Sauce.—See page 504.
A Souties of Hare.—See page 52.
Chickens à la Reine.—See page 42.
Crimped Cod, &c.—See Appendix.

Tongue and Greens.—See page 55.
Breast of Lamb grilled (see page 41) and Piquant Sauce.—See Appendix.
Matelot of Tench.—See page 76.
Loin of Veal.—See page 49.

SECOND COURSE.

Pheasant.—See page 18.
Mushrooms.—See page 17.
Spinage, (see page 45) and Eggs.—See page 82.
Savoy Cake.—See Appendix.
Darioles.—See page 89.
A Charlotte.—See page 173.
Escaloped Oysters.—See page 23.
Maccaroni.—See page 9.
Rabbits.—See page 10.

December 8.

No. 343. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup à la Reine, removed with a HAUNCH OF VENISON.			*Four Partridges.*		
Haricot of Mutton.	Tenderones of Veal and Truffles.		Ragout Mellé.	Brocoli, and Italian sauce.	
Fillet of ...d à la ...emell.	Turkey and Chesnuts, &c.	Ham, braised, and greens.	Raspberry Puffs.	A Trifle,	Apricot Tartlets.
...'s Feet and Ears, &c.	Lamb's Head, &c		Stewed Celery.	Fondues, in cases.	
Sirloin of Beef.			*Two Ducks.*		

No. 343. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Venison.—See page 2.
Tenderones of Veal, &c.—See page 12.
Haricot of Mutton.—See page 21.
Ham braised, &c.—See page 14.
A Turkey and Chesnuts, &c.—See page 36.
Fillet of Veal à la Beshemell.—See page 84.
Lamb's Head, &c.—See page 390.
Pigs Feet, &c.—See page 35.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Ragout Mellé.—See page 9.
Tartlets.—See page 44.
A Trifle.—See page 8.
Puffs.—See page 132.
Fondues.—See page 17.
Stewed Celery.—See page 512.
Ducks.—See page 363.

December 9.

No. 344. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.	
Tureen of Ox Rumps, removed with a LOIN OF VEAL.			*Three Woodcocks.*	
Blanquet of Turkey and Mushrooms.	Three Partridges. à la Beshemell.		Picked Crab.	An Omelet Souffle. and Flemish sauce.
Neck of Venison, roasted.	Three Chickens and celery sauce.	A Chine of Bacon, and greens.	Mushroom Fritters, with custard.	Jelly.	Small Savoy Cakes.
A Timbal of Maccaroni and Chicken.	Moreu à la Crême.		Spinage and Croutons.	Atlets of Oysters.
Chine of Mutton.			*Two Widgeons.*	

No. 344. BILL OF FARE.

FIRST COURSE.

TUREEN of Ox Rumps.—See page 281.
Loin of Veal.—See page 49.
Partridges à la Beshemell.—See page 524.
Blanquet of Turkey and Mushrooms.—See page 48.
A Bacon Chine.—See page 30.
Chickens and Celery Sauce.—See page 13.
Neck of Venison.—See page 36.
Moreau à la Crême.—See page 109.
Timbal, &c.—See page 58.
Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.
Omelet (see page 32) and Flemish Sauce.—See Ap.
Picked Crab.—See page 78.

Small Savoy Cakes.

They are made in the same manner as the large ones, see Appendix. Bake them in tartlet pans; and butter, flour, and sugar them, the same as large moulds.

Jelly.—See page 31.
Mushroom Fritters.—See page 243.
Atlets of Oysters.—See page 174.
Spinage, &c.—See page 45.
Widgeons.—See page 16.

December 10.

No. 345. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Italian Soup, removed with a LEG of LAMB boiled, LOIN fried, and Spinage.	*Three Woodcocks.*
A Souties of Venison, &c. / White Collops, and Mushrooms.	Cauliflower, à la Flamond. / Spinage in boxes.
A Goose. / A Raised Pie, with Pigéons. / A Fillet of Veal.	Cheesecakes / A Savoy Cake. / Orange Tourte.
A Fricassee of Rabbits & Onions. / A Salmie of Widgeon.	Mushrooms, in boxes. / Fat Livers à la Broche.
Ribs of Beef.	*A Pheasant.*

No. 345. BILL OF FARE.

FIRST COURSE.

ITALIAN Soup.—See page 20.
Leg of Lamb boiled, &c.—See page 136.
White Collops.—See page 15.
A Souties of Venison, same as Mutton.—See page 38.
Fillet of Veal.—See page 138.
A Goose.—See page 15.
Raised Pigeon Pie.—See page 173.
Salmie of Widgeon.—See page 30.
A Fricassee of Rabbits, and Onions.—See page 69.
Ribs of Beef.—See page 23.

SECOND COURSE.

Woodcocks.—See page 24.
Spinage, in boxes.—See page 347.
Savoy Cake.—See Appendix.
Orange Tourte.—See page 96.
Cheesecakes.—See page 32.
Fat Livers.—See page 92.
Cauliflower à la Flamond.—See page 92.
Mushrooms (see page 17) in Boxes.—See page 347.
A Pheasant.—See page 18.

December 11.

No. 346. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a TURKEY AND TRUFFLES.			*Two Easterlings.*		
Sweetbreads, larded, and sorrel sauce.		Fillet of Pork. braised, and rober sauce.	Beet Root, and Spanish onions.		Stewed Celery.
Breast of Veal ragouted.	Stewed Venison. and roots.	Neck of Mutton, and haricot beans	Damson Tourte.	Rhenish Cream.	Apple and Barberry Pie.
Two Partridges à la Perigord.		A Fowl à la Daube, larded, and endive.	An Omelet.		Brawn.
Loin of Veal.			*Two Rabbits.*		

No. 346. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Turkey and Truffles.—See page 4.
Fillet of Pork, &c.—See page 13.
Sweetbreads larded (see page 84) and Sorrel Sauce.—See Appendix.
Neck of Mutton (see page 124) and Haricot Beans.—See Appendix.

Stewed Venison, and Roots.—See page 15.
Breast of Veal, ragouted.—See page 5.
A Fowl à la Daube (see page 3) and Endive.—See Appendix.
Partridges à la Perigord.—See page 518.
Loin of Veal.—See page 49.

SECOND COURSE.

Easterlings.—See page 16.
Stewed Celery.—See page 512.
Beet Root, &c.—See page 512.
Apple and Barberry Pie.—See page 125.
Rhenish Cream.—See page 50.
Damson Tourte.—See page 55.
Brawn.—See page 7.
An Omelet.—See page 32.
Rabbits.—See page 10.

December 12.

No. 347. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Cressey, removed with a HAUNCH OF VENISON.			*Six Snipes.*		
Scorch Collops, &c.		Mutton Cutlets Riblette.	Truffles.		Mushrooms.
Chine of Lamb, and chervil.	Neck of Veal à la Beshemell.	Leg of Pork boiled, and greens.	Meringues.	A Trifle.	Rice Fritters glazed.
Compote of Pigeon, with Mushrooms.		Two Beef Kidneys, one forced and braised, and one shreded, &c.	Ragout of Palates.		Artichoke Bottoms, fried in batter.
Chump of Beef.			*A Pheasant.*		

No. 347. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Haunch of Venison.—See page 2.
Mutton Cutlets.—See page 130.
Scorch Collops.—See page 49.
Leg of Pork boiled, &c.—See page 112.
Neck of Veal à la Beshemell.—See page 14.
A Chine of Lamb, and Chervil Sauce.—See page 172.
Compote of Pigeons.—See page 119.

Two Beef Kidneys, one forced.

Make an incision in the kidney, and scoop a little of it out; fill the place up with forced meat; braise it for two hours, and the other kidney at the same time: take the kidney that is not forced, and shread it very fine; put it into a stewpan, with some sauce ravigot that is quite hot; for the Sauce, see Appendix. Put the shreaded kidney on a dish, and the other in the middle. Garnish with paste or croutons.

Roast Beef.—See page 7.

SECOND COURSE.

Snipes.—See page 24.
Mushrooms.—See page 17.
Truffles, sent in a Napkin.—See page 4.
Rice Fritters.—See page 77.
A Trifle.—See page 8.
Meringues.—See Appendix.
Ragout of Palates.—See page 6.
Artichoke Bottoms, fried.—See page 180.
A Pheasant.—See page 18.

December 13.

No. 348. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Rice Soup, removed with a LOIN OF VEAL.			*Four Partridges.*		
Ox Rumps, and cabbage.	A Volevent Mellé.		Escaloped Oysters.	Brocoli à la Flamond.	
Ham braised, and greens.	Salmon and Fillets of Soles, fried.	Three Chickens à la Reine.	Compote of Pippins.	Blanc Mange.	Apricot Tartlets.
A Case, with a Civet of Hare.	A Fricandeau, and sorrel sauce.		Stewed Endive.	Crayfish.	
A Chine of Mutton.			*A Hare.*		

No. 348. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Loin of Veal.—See page 49.
Volevent (see page 38) with a Ragout.—See page 9.
Ox Rumps.—See page 5.
Chickens à la Reine.—See page 42.
Ham braised.—See page 14.
A Fricandeau (see p. 28) and Sorrel Sauce.—See Appendix
A Case (see page 616) with a Civet of Hare.—See p. 26.
Chine of Mutton.—See page 16.

SECOND COURSE.

Partridges.—See page 7.
Brocoli à la Flamond.—See page 99.
Escaloped Oysters.—See page 23.
Tartlets.—See page 44.
Blanc Mange.—See page 65.
Compote of Pippins.—See page 56.
Crayfish.—See page 304.
Stewed Endive.—See Appendix.
A Hare.—See page 18.

December 14.

No. 349. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Vermicelli Soup, removed with a BRISKET of BEEF TREMBLANC, and Roots.			*Three Woodcocks.*		
Beef Steaks and shalots.		Morue à la Crême.	Fried Eggs.		Spinage and croutons.
Neck of Venison, roasted.	Fish.	A Leg of Lamb, roasted.	Fondues in cases.	Apple and Barberry Pie.	Rice Fritters.
Tenderones of Veal à la Poulet.		Sheeps Rumps and Kidneys	Brocoli à l'Italienne.		Crayfish au Gratin.
Fillet of Veal.			*Two Fowls.*		

No. 349. BILL OF FARE.

FIRST COURSE.

VERMICELLI Soup.—See page 16.
Brisket of Beef Tremblanc, &c.—See page 13.
Morue à la Crême.—See page 109.
Beef Steaks.—See page 122.
Fish.—See Appendix.
Leg of Lamb, roasted.—See page 21.
Neck of Venison.—See page 36.
Sheeps Rumps and Kidneys.—See page 37.
Tenderones of Veal à la Poulet.—See page 12. Put Sauce à la Reine over them.
Fillet of Veal.—See page 138.

SECOND COURSE.

Woodcocks.—See page 24.
Spinage, &c.—See page 45.
Fried Eggs.—See page 207.
Rice Fritters.—See page 77.

Apple and Barberry Pie.—See page 125.
Fondues.—See page 17.
Crayfish au Gratin.—See page 396.
Brocoli (see page 18) and Italian Sauce.—See Appendix.
Two Fowls.—See page 134.

December 15.

No. 350. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
Giblet Soup à la Tortue, removed with a TURKEY AND CHESNUTS, &c.	*Three Partridges.*
Lamb Cutlets à l'Italienne. / Fillets of Fowl, and Truffles.	Brawn. / Mushrooms.
Neck of Venison. / A Chine of Bacon, and greens. / A Loin of Veal.	A Gateau Millefleur. / Jelly Marbre. / A Savoy Cake.
A Matelot of Rabbit. / Fillet of Salmon, and Capers.	Stewed Celery. / Beet Root, and Spanish Onions.
Sirloin of Beef.	*Two Wild Ducks.*

No. 350. BILL OF FARE.

FIRST COURSE.

GIBLET Soup.—See page 6.
Turkey and Chesnuts, &c.—See page 36.
Lamb Cutlets (see page 91) and Italian Sauce.—See Appendix.
Fillets of Fowls, and Truffles.—See page 63.
A Matelot of Rabbit.—See page 333.
Fillets of Salmon, and Capers.—See page 43.
Loin of Veal.—See page 49.
Bacon Chine, and Greens.—See page 30.
Neck of Venison.—See page 36.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Mushrooms.—See page 17.
Brawn.—See page 7.
Savoy Cake.—See Appendix.
Jelly Marbre.—See page 73.
Gateau Millefleur.—See page 44.
Beet Root.—See page 512.
Stewed Celery.—See page 512.
Wild Ducks.—See page 16.

December 16.

No. 351. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.		
Soup Santé, removed with a HAUNCH OF VENISON.			*A Pheasant.*		
Beef Palates ...lled, forced, and a ragout.		Minced and broiled Turkey.	Omelet, &c.		Maccaroni.
...wo Necks ...Lamb à la ...hevaux de frieze.	A Goose.	Calf's Head hashed and grilled, &c.	Orange Tourte.	A Chantillie Basket.	Damson Tourte.
A Souties of Sweetbread, &c.		Compote of Pigeon, with mushrooms.	Ragout Mellé.		Brocoli à la Crême.
Chine of Mutton.			*A Hare.*		

No. 351. BILL OF FARE.

FIRST COURSE.

SOUP Santé.—See page 38.
Haunch of Venison.—See page 2.
Minced and broiled Turkey.—See page 123.
Beef Palates.—See page 6.
Calf's Head, &c.—See page 3.
A Goose.—See page 15.
Two Necks of Lamb à la Chevaux de Frieze.—See p. 48.

Compote of Pigeon.—See page 119.
A Souties of Sweetbread.—See page 54.
Chine of Mutton.—See page 16.

SECOND COURSE.

A Pheasant.—See page 18.
Maccaroni.—See page 9.
An Omelet.—See page 32.
Damson Tourte.—See page 55.
Orange Tourte.—See page 96.
Chantillie Basket.—See page 6.
Brocoli.—See page 18.
Ragout Mellé.—See page 9.
A Hare.—See page 18.

December 17.

No. 352. BILL OF FARE.

FIRST COURSE.	SECOND COURSE.
A Tureen of Mutton and Broth, with Roots, removed with a LEG of PORK à la Boisseau.	*Three Teal.*
A Duck à l'Italienne. / Sweetbreads, larded, & an eminc	Ham and Toast. / Spinage and Egg
Fillet of Veal à la Daube. / Araised Pie, with mutton & potatoes. / Neck of Venison, roasted.	Chantillie Cake. / Blanc Mange. / Ratifie Pudding &c.
Fillets of Rabbit, larded, and sorrel sauce. / A Roulard of Mutton, and sauce piquant.	Brocoli à la Flamond. / ArtichokeBottom and sharp sauce
Ribs of Beef.	*Four Plovers.*

No. 352. BILL OF FARE.

FIRST COURSE.

MUTTON and Broth.—See page 119.
Leg of Pork à la Boisseau.—See page 47.
Duck à l'Italienne.—See page 365.
Sweetbreads larded (see p. 94) and an Eminee.—Se
p. 84.

Neck of Venison—See page 36.
A Mutton and Potatoe Pie.—See page 35.
Fillet of Veal à la Daube.—See page 20.
A Roulard of Mutton (see page 28) and Piquant Sauce.—See Appendix.
Fillets of Rabbit larded (see page 64) and Sorrel Sauce.—See Appendix.
Roast Beef.—See page 7.

SECOND COURSE.

Teal.—See page 9.
Spinage (see page 45) and Eggs.—See page 82.
Ham and Toast.—See page 65.
Blanc Mange.—See page 65.
Ratifie Pudding.—See page 106.
Chantilhe Cake.—See page 77.
Artichoke Bottoms.—See page 44.
Brocoli à la Flamond.—See page 99.
Plovers.—See page 55.

December 18.

No. 353. BILL OF FARE.

FIRST COURSE.			SECOND COURSE.	
Soup Cressey, removed with BEEF TREMBLANC, and Roots.			*Six Snipes.*	
Salmie of Woodcocks.	Pork Cutlets and mashed Potatoes.		Mushrooms.	Stewed Endive.
Ham ed, and reens.	Three Chickens à la Reine.	Leg of Lamb and haricot beans	Cederata Cream.	Cheese Cakes.	Jelly.
Veal Olives piquant sauce.	Beef Kidneys, and small Onions.		Brocoli à la Flamond.	Artichoke Bottoms.
Loin of Veal.			*A Hare.*	

No. 353. BILL OF FARE.

FIRST COURSE.

SOUP Cressey.—See page 47.
Beef Tremblanc, &c.—See page 13.
Pork Cutlets.—See page 94.
Salmie of Woodcocks.—See page 87.
Leg of Lamb (see page 21) and Haricot Beans.—See Appendix.
Chickens à la Reine.—See page 42.
Ham, braised.—See page 14.
Veal Olives, &c.—See page 3.
Beef Kidney.—See page 231; put small onions round the dish, by way of garnish. They should be put quite close
Loin of Veal.—See page 49.

SECOND COURSE.

Snipes.——See page 24.
Stewed Endive.—See Appendix.
Jelly.—See page 31.
Cheesecakes.—See page 32.
Cederata Cream.—See page 33.
Artichoke Bottoms.—See page 180.
Brocoli.—See page 99.
Mushrooms.—See page 66.
Hare.—See page 18.

December 19.

No. 354. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with a
HAUNCH OF VENISON.

Matelot of Carp, &c.	Semels Souffle, and Sauce Italian.
Fillet of Pork, braised, and sauce robert.	Fricandeau, and an eminee.
Loin of Veal à la Beshemell.	A Ham, braised, and greens.

A raised Pie. with Veal, Ham, &c.	Frame.	A raised Pie, with Venison.

A boiled Turkey, and oyster sauce.	A Chine of Mutton.
Two Rabbits à la Oporto, larded, and sorrel sauce.	Beef Tremblanc and Roots.
Tenderones of Lamb and Mushrooms.	Calves Feet à l'Espagnole.

Giblet Soup,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Rhenish Cream.	Jelly au Maubre.
Spinage in Boxes.	Fondues, in cases.
Apricot Tartlets.	Mince Pies.
Ragout Mellé.	Escaloped Oysters.

Twelve Larks.	Frame.	Two Woodcocks.

Anchovy Toast.	Mushrooms.
Mince Pies.	Raspberry Tartlets.
Fondues, in cases.	Spinage, in boxes.
Orange Jelly.	Blanc Mange.

Two Pheasants.

No. 354. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Semels Souffle, &c.—See page 154.
Matelot of Carp.—See page 252.
Fricandeau (see page 28) and an Emince.—See page 84.
Fillet of Pork, &c.—See page 13.
Ham, braised, &c.—See page 14.
Loin of Veal à la Beshemell.—See page 14.
A Raised Pie, with Venison.—See page 405.
A Raised Pie, with Ham, Fowl, &c..—See page 38.
Chine of Mutton.—See page 16.
Boiled Turkey and Oyster Sauce.—See page 52.
Beef Tremblanc, &c.—See page 13.
Two Rabbits à la Oporto, larded, &c.—See page 42.
Calves Feet à la Espagnole.—See page 285.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
Giblet Soup.—See page 6.
Roast Beef.—See page 10.

SECOND COURSE.

Wild Ducks.—See page 6.
Jelly Marbre.—See page 73.
Fondues.—See page 17.
Spinage, in boxes.—See page 347.
Rhenish Cream.—See page 50.
Mince Pies—See page 6.
Tartlets.—See page 44.
Escaloped Oysters.—See page 22.
Ragout Mellé.—See page 9.
Woodcocks.—See page 24.
Larks.—See page 9.
Mushrooms.—See page 66.
Anchovy Toast.—See page 78.
Raspberry Tartlets.—See page 44.
Mince Pies.—See page 8.
Orange Jelly.—See page 66.
Pheasants.—See page 18.

December 20.

No. 355. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,
removed with a
CHINE OF MUTTON.

Petit Pâtés of Veal and Ham.	White Collops and mushrooms.
Three Chickens à la Reine	Neck of Venison
Beef Olives and scooped Potatoes.	A Duck à l'Italienne.

Soup, removed with crimped Cod and Soles fried. — Frame. — Soup, removed with Salmon, and Whitings fried.

A Roulard of Mutton, and Piquant Sauce.	A Civet of Hare, &c.
A Neat's Tongue, and greens.	Three Chickens, and celery sauce.
Blanquet of Turkey, and truffles.	Rissoles in paste, fried.

Soup,
removed with a
LOIN OF VEAL.

SECOND COURSE.

Four Partridges.

A Basket of Meringues.	Savoy Cake.
Brocoli.	Asparagus.
Gooseberry Tart.	Mince Pies.
Maccaroni.	Small Omelets.

A Pheasant. — Frame. — Six Snipes.

An Omelet.	Truffles.
Mince Pies.	Apple Tart.
French Beans.	Stewed Celery.
A Savoy Cake.	A Basket of Pastry.

A Hare.

No. 355. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Chine of Mutton.—See page 16.
White Collops, &c.—See page 15.
Petit Pâtés.—See page 362.
Neck of Venison.—See page 36.
Chickens à la Reine.—See page 42.
Ducks à l'Italienne.—See page 365.
Beef Olives, &c.—See page 36.
Salmon and Whitings, &c.—See Appendix.
Crimped Cod, &c.—See Appendix.
A Civet of Hare.—See page 26.
Roulard of Mutton (see page 29) and Piquant Sauce.—See Appendix.
Chickens and Celery Sauce.—See page 13.
Tongue and Greens.—See page 55.
Risoles in Paste.—See page 147.
Blanquet of Turkey, &c.—See Fowl, page 48.
Loin of Veal.—See page 49.

SECOND COURSE.

Partridges.—See page 7.
Savoy Cake.—See Appendix.
A Basket of Meringues.—See Appendix.
Asparagus.—See page 8.
Brocoli.—See page 18.
Mince Pies.—See page 8.
Gooseberry Tart.—See page 73.
Small Omelets.—See page 49.
Maccaroni.—See page 9.
Snipes.—See page 24.
Pheasant.—See page 18.
Truffles.—See page 494.
An Omelet.—See page 32.
Apple Tart.—See page 81.
Stewed Celery.—See page 512.
French Beans.—See page 9.
Basket of Pastry.—See page 23.
Hare.—See page 18.

December 21.

No. 356. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with a
RUMP of BEEF, à la Daube,
with Cabbage, &c.

A Matelot of Tench, &c.	A Blade Bone of Pork à la Broche, & mashed potatoes.
A Goose.	A Breast of Veal, ragouted, and mushrooms.
Fillets of Mutton, and cucumbers.	A Fricassee of Chicken.

Soup, removed with a Filletof Veal à la Daube.	Frame.	Soup, removed with a Haunch of Venison.

Fricassee of Rabbit and Onions.	Beef Collops, with pickled walnuts.
Leg of Lamb, and haricot beans.	A large Pike, baked, &c.
Ox Rumps, and cabbage.	A Haricot of Mutton.

Soup Santé,
removed with a
CHINE OF MUTTON.

SECOND COURSE.

A Pheasant.

Apple Pie.	A Gateau Millefleur
Spinage and Eggs.	French Beans à la Crême.
Small Puddings, and wine sauce.	Mince Pies.
Smoked Salmon, in a case.	Fondues, in cases.

Twelve Larks.	Frame.	Three Teal.

Fondues in cases.	Smoked Salmon, in a case.
Mince Pies.	Small Puddings, and wine sauce.
Asparagus.	Cauliflower à la Flamond.
A Gateau Millefleur	Damson Pie.

Two Wild Ducks.

No. 356. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Rump of Beef à la Daube, &c.—See page 35.
Blade Bone of Pork, &c.—See page 508.
Matelot of Tench, &c.—See page 76.
Breast of Veal ragouted.—See page 5.
Goose.—See page 15.
Fricassee of Chicken.—See page 37.
Fillets of Mutton and Cucumbers.—See page 48
Haunch of Venison.—See page 2.
Fillet of Veal à la Daube.—See page 20.
Large Pike, baked.—See page 255.
Leg of Lamb roasted (see page 21), and Haricot Beans.—See Appendix.
Beef Collops, &c.—See page 87.
Fricassee of Rabbits and Onions.—See page 69.
Haricot of Mutton.—See page 21.
Ox Rumps and Cabbage.—See page 5.
Soup Santé.—See page 38.
Chine of Mutton.—See page 16.

SECOND COURSE.

Pheasant.—See page 18.
Gateau Millefleur.—See page 44.
Apple Pie—See page 81.
French Beans.—See page 9.
Spinage (see page 45) and Eggs.—See page 82.
Mince Pies.—See page 8.
Small Puddings.—See Appendix.
Fondues.—See page 17.
Smoked Salmon.—See page 24.
Teal.—See page 9.
Larks.—See page 9.
Cauliflower à la Flamond.—See page 99.
Asparagus.—See page 7.
Damson Pie.—See page 494.
Wild Ducks.—See page 16.

December 22.

No. 357. BILL OF FARE.

FIRST COURSE.

Soup and Bouillie,
removed with a
TURKEY AND TRUFFLES.

A Souties of Fowl and mushrooms.	Lamb Cutlets, and cucumbers.
A Spareribs of Pork.	Neck of Veal à la Besheme.l.
A Leg of Lamb, boiled, and spinage.	Frame. Three Chickens à la Reine
Neat's Tongue, and greens.	Neck of Venison.
Petit Pâtés of Sweetbread.	A Souties of Veal, &c.

Soup à la Flamond.
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Chantillie Basket	Jelly Maltese
Mushrooms.	Asparagus.
Mince Pies.	Cheesecakes.
Twelve Larks.	Frame. Four Snipes.
Tartlets.	Currant Tourte.
French Beans à la Crème.	Cauliflower à la Flamond.
Italian Cream.	Savoy Cake.

Three Partridges.

No. 357. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Turkey and Truffles.—See page 4.
Lamb Cutlets.—See page 91.
A Souties of Fowl and Mushrooms.—See page 84.
Neck of Veal à la Beshemell.—See page 14.
Spareribs.—See page 42.
Chickens à la Reine.—See page 42.
Neat's Tongue and Greens.—See page 55.
A Souties of Veal (see page 92), and Piquant Sauce.—See Appendix.
Petit Pâtés.—See Appendix.
Soup à la Flamond.—See page 12.
Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.
Jelly Marbre.—See page 73.
Chantillie Basket.—See page 61.
Asparagus.—See page 7.
Mushrooms.—See page 66.
Cheesecakes.—See page 32.
Mince Pies.—See page 8.
Snipes.—See page 24.
Larks.—See page 9.
Currant Tourte.—See page 56.
Tartlets.—See page 44.
Cauliflower à la Flamond.—See page 99.
French Beans.—See page 9.
Savoy Cake.—See Appendix.
Italian Cream.—See page 31.
Partridges.—See page 7.

December 23.

No. 358. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with a
HAUNCH OF VENISON.

Timball of Maccaroni, &c.	Small Mutton Pies.
Two Chickens à la Reine.	Three Partridges, and cabbage.
A Fricandeau, and sorrel sauce.	Neck of Mutton larded, and endive.
Soup, removed with a Chine of Mutton.	Soup, removed with a Chine of Bacon, and greens.
A Fillet of Beef larded, and Spanish Onion sauce.	Three Sweetbreads larded, and an eminee.
Compote of Pigeons, with mushrooms.	Leg of Lamb braised, and beshemell.
Risoles.	A Chartreuse.

Mock Turtle,
removed with a
LOIN OF VEAL.

SECOND COURSE.

Four Plovers.

A Basket of Meringues.	A Wax Basket of Prawns.
Asparagus.	French Beans, and beshemell.
Orange Tourte.	Mince Pies.
Brawn and Aspic.	Truffles.
Two Teal.	Six Snipes.
Beet Root, and Spanish onions.	Potted Hare sliced, and aspic.
Mince Pies.	Apricot Tourte.
Brocoli, and brown sauce.	Spinage and Croutons.
A Wax Basket of Crayfish.	A Basket of Almond Shells.

A Hare.

No. 358. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Small Mutton Pies.—See page 20.
Timball of Maccaroni, &c.—See page 58.
Partridge (see page 36) and Cabbage.—See page 36.
Chickens à la Reine.—See page 42.
Neck of Mutton larded (see p. 27) and Endive.—See Ap.
Fricandeau (see p. 28) and Sorrel Sauce.—See Appendix.
Italian Soup.—See page 20.
Chine of Bacon, &c.—See page 30.
Chine of Mutton.—See page 16.
Sweetbreads larded (see p. 94) and an Emince.—See p. 84.
Fillet of Beef larded, &c.—See page 29.

Leg of Lamb braised, and Beshemell.

Bone a leg of lamb, and fill it with force meat; braise it in a white braise, cover it with sliced lemon and sheets of bacon; it will take two hours to braise; when done, put it on a cloth to soak the fat from it, then put it on the dish and pour beshemell over it. Garnish with paste and carrot between.

Compote of Pigeon, &c.—See page 119.
A Chartreuse.—See page 60.
Mock Turtle.—See page 22.
Loin of Veal.—See page 49.

SECOND COURSE.

Plovers.—See page 55.
Wax Basket.—See Appendix.
A Basket of Meringues.—See Appendix.
French Beans.—See page 9.
Asparagus.—See page 7.
Mince Pies.—See page 8.
Orange Tourte.—See page 96.
Truffles.—See page 494.
Snipes.—See page 24.
Teal.—See page 9.
Beet Root.—See page 125.
Potted Hare.—See page 10.
Apricot Tourte.—See page 17.
Spinage and Croutons.—See page 45.
Brocoli (see p. 18) and Brown Italian Sauce.—See Ap.
Basket of Almond Shells.—See Appendix.
A Hare.—See page 18.

December 24.

No. 359. BILL OF FARE.

FIRST COURSE.

Macaroni Soup,
removed with a
LEG of LAMB boiled, LOIN fried, and Spinage.

Fillets of Salmon roasted, and capers.	Pork Cutlets, and mashed potatoes.
A Rump of Veal à la Daube, and sorrel sauce.	A Neck of Venison.
A Volevent, with a Souties of Rabbit	A small raised Pie, with Mutton and Potatoes.

Soup, removed with a Chine of Mutton. — Frame. — Soup, removed with a Fillet of Veal.

A small raised Pie, with Beef Steaks.	A Pâté Goodeveaux.
A Goose.	A Hare boned, forced, and braised, &c.
A Blanquet of Veal, and Truffles	Matelot of Tench and Eel.

Mock Turtle,
removed with
RIBS OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Rhenish Cream.	Jelly.
Spinage in Boxes	Fondues in Cases.
Gooseberry Tart.	Mince Pies.
French Beans.	Brocoli.

A Pheasant. — Frame. — Larks.

Stewed Endive.	Asparagus.
Mince Pies	Damson Tourte.
Smoked Salmon in a case.	Mushrooms in Boxes.
Orange Jelly.	Cederata Cream.

Four Woodcocks.

No. 359. BILL OF FARE.

FIRST COURSE.

MACCARONI Soup.—See page 150.
Leg of Lamb boiled, Loin fried, &c.—See page 136.
Pork Cutlets, &c.—See page 94.
Fillets of Salmon rolled, and Capers.—See page 43.
Neck of Venison.—See page 36.
Rump of Veal à la Daube (see page 68) and Sorrel Sauce.—See Appendix.
A small raised Mutton and Potatoe Pie.—See page 35.
A small ditto of Beef Steaks.—See page 61.
Volevent (see p. 38) with a Souties of Rabbit.—See p. 250.
Italian Soup.—See page 20.
Fillet of Veal.—See page 138.
Chine of Mutton.—See page 16.
Pâtés Goodeveaux.—See page 35.
Hare boned, forced, and rolled, (not larded).—See p. 500.
A Goose.—See page 15.
Matelot of Tench, &c.—See page 76.
Blanquet of Fowls.—See page 48.
Mock Turtle.—See page 22.
Ribs of Beef.—See page 23.

SECOND COURSE.

Wild Ducks.—See page 16.
Jelly.—See page 31.
Rhenish Cream.—See page 50.
Fondues.—See page 17.
Spinage in Boxes.—See page 347.
Mince Pies.—See page 8.
Gooseberry Tart.—See page 73.
Broeoli.—See page 18.
French Beans.—See page 9.
Larks.—See page 9.
Pheasant.—See page 18.
Asparagus.—See page 7.
Stewed Endive.—See Appendix.
Damson Tourte.—See page 55.
Mushrooms (see page 17), and in Boxes.—See page 347.
Smoked Salmon in a Case.—See page 24.
Cederata Cream.—See page 33.
Orange Jelly.—See page 66.
Woodcocks.—See page 24.

December 25.

No. 360. BILL OF FARE.

FIRST COURSE.

Rice Soup,
removed with a
TURKEY AND TRUFFLES.

Semeis Soufflé, id poivrade sauce	Beef Collops à la ortue and Truffles.
ree Sweetbreads larded, and sparagus peas.	Poulard à la Daube, larded, and mushrooms.
ree Chickens à la Reine.	Leg of Lamb, and haricot beans.

up, remo- d with a con chine, roasted.	Frame.	Soup, remo- ved with a haunch of venison.

A Neat's Tongue.	Three Chickens, and celery.
Two Rabbits la Portugueze, ded, and sorrel sauce.	Grenadines, and endive.
A Souties of Mutton, and cucumber.	Petit Pâtés of Oysters.

Giblet Soup,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Four Partridges.

Carmel Basket with Pastry.	Savoy Cake.
Cauliflower à la Flamond.	Jerusalem Artichokes, à la Crême.
A Cheesecake.	Mince Pies.
Spinage and Croutons.	French Beans.

Six Snipes.	Frame.	A Pheasant.

Asparagus.	Red Cabbage à l'Alemand.
Mince Pies.	Apricot Tourte.
Ragout Mellé.	Mushrooms.
Chantillie Cake.	Carmel Basket, with meringues.

Two Guinea Fowls: one larded.

No. 360. BILL OF FARE.

FIRST COURSE.

RICE Soup.—See page 91.
Turkey and Truffles.—See page 4.
Beef Collops.—See page 87.
Semels Souffle (see p. 154) and Poivrade Sauce.—See Ap.
Fowl à la Daube, larded, (see p. 438) and Mushrooms.—See page 165.
Sweetbreads larded (p. 94) and Asparagus Peas.—See p. 52.
Leg of Lamb (see p. 37) and Haricot Beans.—See Ap.
Chickens à la Reine.—See page 42.
Haunch of Venison—See page 2.
Soup Vermicelli.—See page 16.

Bacon Chine, roasted.

The chine should be sprinkled with salt, four days before it is roasted; if large, it will take three hours roasting.—Send apple sauce up in a boat.

Chickens and Celery—See page 13.
Neat's Tongue.—See page 55.
Grenadines (see page 85) and Endive.—See Appendix.
Rabbits à la Portugueze, larded, (see page 42) and Sorrel Sauce.—See Appendix.
Petit Pâtés of Oysters.—See page 69.
Souties of Mutton and Cucumbers.—See page 38.
Giblet Soup.—See page 46.
Roast Beef.—See page 7.

SECOND COURSE.

Partridges.—See page 7.
Savoy Cake.—See Appendix.
Carmel Basket.—See Appendix.
Jerusalem Artichokes.—See page 542.
Cauliflowers, &c.—See page 99.
Mince Pies.—See page 8.
Cheseecakes.—See page 32.
French Beans.—See page 9.
Spinage, &c.—See page 45.
Pheasant.—See page 18.
Snipes.—See page 24.
Asparagus.—See page 7.
Red Cabbage.—See page 144.
Apricot Tourte.—See page 17.
Mushrooms.—See page 17.
Ragout Mellé.—See page 9.
Chantillie Cake.—See page 77.
Carmel Basket.—See Appendix.
Meringues.—See Appendix.
A Guinea Fowl.—See page 183.

December 26.

No. 361. BILL OF FARE.

FIRST COURSE.

Soup à la Reine,
removed with a
HAUNCH OF VENISON.

Lamb Cutlets and cucumbers.	Tenderones of Veal with Truffles.
Neck of Veal à la Beshemell.	A Leg of Pork à la Bonneau.
A Souties of Pheasant.	Quenels à l'Italienne.

Soup, removed with a Ham braised, and greens. — Frame. — Soup, removed with a Turkey, and oyster and celery sauce.

A Souties of Rabbit and Mushrooms.	A Salmie of Woodcocks, &c.
A Chine of Lamb larded, and piquant sauce.	Beef Tremblanc, and roots.
Poulet à la Duchesse.	Calves Feet au Gratin.

Soup Santé,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Two Wild Ducks.

Jelly.	A Trifle.
Stewed Peas.	Asparagus.
Mince Pies.	Gooseberry Tart.
Ham and Eggs.	Atlets of Oysters.

Two Woodcocks. — Frame. — Three Teal.

Craytish au Gratin.	Ragout Mellé.
Apple and Barberry Tart.	Mince Pies.
French Beans à la Crême.	Brocoli, and Italian sauce.
Savoy Cake.	Blanc Mange.

Four Partridges.

No. 361. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Haunch of Venison.—See page 2.
Tenderones of Veal, and Truffles.—See page 12.
Lamb Cutlets, &c.—See page 91.
Leg of Pork à la Boisseau.—See page 47.
Neck of Veal à la Beshemell.—See page 14.
Quenels, &c.—See page 300.
Souties of Pheasant.—See page 54.
Soup of any Sort.
Turkey, boiled, and Oyster Sauce.——See page 52.
Italian Soup.—See page 20.
Ham braised, &c.—See page 14.
Salmie of Woodcocks.—See page 87.
Souties of Rabbit.—See page 250.
Beef Tremblanc, &c.—See page 13.
Chine of Lamb, larded (see page 172) and Piquant Sauce.—See Appendix.
Calves Feet au Gratin.—See page 213.
Poulet à la Duchesse—See page 12.
Soup Santé.—See page 38.
Roast Beef.—See page 7.

SECOND COURSE.

Wild Ducks.—See page 16.
A Trifle.—See page 8.
Jelly.—See page 31.
Asparagus.—See page 7.
Stewed Peas.—See page 43.
Gooseberry Tart.—See page 73.
Mince Pies.—See page 8.
Atlets of Oysters.—See page 174.
Ham and Eggs.—See page 85.
Teal.—See page 9.
Woodcocks.—See page 24.
Ragout Mellé.—See page 9.
Crayfish au Gratin.—See page 396.
Apple and Barberry Tart.—See page 125.
Blanc Mange.—See page 65.
Savoy Cake.—See Appendix.
Partridges.—See page 7.

December 27.

No. 362. BILL OF FARE.

FIRST COURSE.

Soup,
removed with
FISH,
removed with a
TURKEY AND CHESNUTS.

Matelot of Tench.	Lamb's Feet and asparagus peas.
Neck of Veal, braised, & endive.	Three Chickens à la Reine.
Three Breasts of Fowl, larded, and an emince.	Fillet of Beef, larded and Spanish onion sauce.
Sparerib of Pork, roasted.	A Haunch of Venison.

Soup, removed with a raised Pie of Venison.	Frame.	Soup, removed with a raised Pie à la Françoise.

Chine of Mutton, roasted.	Two Necks of Lamb à la Cheveaux de Frieze, &c.
Fillet of Mutton, larded, and cucumbers.	Three Sweetbreads larded, and asparagus peas.
Three Chickens, and celery.	Neck of Mutton, braised, and a purée of potatoes.
Neat's Tongue in Cutlets and greens.	Fillets of Sole à l'Italienne.

Soup,
removed with
FISH,
removed with a
LOIN OF VEAL.

SECOND COURSE.

Two Pheasants: one larded.

Basket of Pastry.	Chantillie Basket.
French Beans, and beshemell.	Asparagus.
Apricot Tartlets.	Mince Pies.
Artichoke Bottoms, and Italian sauce.	Ragout Mellé.
Cederata Cream.	Jelly Marbre.

Three Woodcocks.	Frame.	Three Teal.

Orange Souffle.	Rhenish Cream.
Mushrooms.	Truffles.
Mince Pies.	Raspberry Tartlets.
Asparagus.	Stewed Peas.
Chantillie Cake.	Wax Basket, with Crayfish.

A Hare.

No. 362. BILL OF FARE.

FIRST COURSE.

SOUP à la Reine.—See page 2.
Fish.—See Appendix.
Turkey and Chesnuts, &c.—See page 36.
Lambs Feet, and Asparagus Peas.—See page 52.
Matelot of Tench.—See page 76.
Chickens à la Reine.—See page 42.
Neck of Veal (see page 48) and Endive.—See Appendix.
Fillet of Beef, larded, &c.—See page 29.
Breasts of Fowl larded, (see page 109) and an Emince.—See page 84.
Haunch of Venison.—See page 2.
Sparerib.—See page 42.
A Raised Pie, à la Françoise.—See page 38.
Two Soups Vermicelli.—See page 16.
A Raised Pie, with Venison.—See page 405.
Chine of Mutton.—See page 16.
Two Necks of Lamb à la Cheveaux de Frieze, &c.—See page 48.
Sweetbreads larded (see page 94) and Asparagus Peas.—See page 52.
Fillets of Mutton, larded (see page 48) and Cucumbers.—See Appendix.

Neck of Mutton, and a Purée of Potatoes.

Braise a neck of mutton until all the bones will draw out; then take it up and glaze it, and put a purée of potatoes (see Appendix) on the dish, and the mutton on them. Garnish with carrot.

Chickens and Celery.—See page 13.
Fillets of Sole à l'Italienne.—See page 43.
Neat's Tongue in Cutlets, &c.—See page 289.
Soup Santé.—See page 38.
Fish.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

Pheasants.—See page 18.
Chantillie Basket.—See page 61.
Basket of Pastry.—See page 28.
Asparagus.—See page 7.
French Beans.—See page 9.
Mince Pies.—See page 8.
Tartlets.—See page 44.
Ragout Mellé.—See page 9.
Artichoke Bottoms.—See page 44.
Jelly Marbre.—See page 73.
Cederata Cream.—See page 33.
Teal.—See page 9.
Woodcocks.—See page 24.
Rhenish Cream.—See page 50.
Orange Soufile.—See page 99.
Mushrooms.—See page 17.
Truffles.—See page 494.
Tartlets.—See page 44.
Stewed Peas.—See page 43.
Chantillie Cake.—See page 77.
Wax Basket.—See Appendix.
A Hare.—See page 18.

December 28.

No. 363. BILL OF FARE.

FIRST COURSE.

Soup,
removed with FISH,
removed with a
HAUNCH OF VENISON.

White Collops, and mushrooms.	Calves Ears forced, and an emince.
Two Partridges, and cabbage.	Two Chickens à la Reine.
A Chartreuse of Roots, &c.	A Timball of Maccaroni, &c.
Neck of Veal à la Beshemell.	Haunch of Lamb larded,& cucumber
Matelot of Tench, &c.	Crimped Cod à l'Italienne.
Fillet of Mutton, and Haricot Beans.	A Goose.
Soup, removed with a Rump of Beef à la Daube, and Spanish onion sauce.	Soup, removed with Ham braised, and greens.
Leg of Pork à la Boisseau.	Neck of Venison, and roots.
Fillets of Salmon, and Capers.	Matelot of Carp.
Chine of Lamb, and French Beans.	Breast of Veal ragouted, &c.
A Timball of Pigeons.	A Chartreuse of Roots, &c.
Two Chickens à la Reine.	Two Partridges, with cabbage, &c.
A Souties of Sweetbread, &c.	Tenderones of Lamb&Mushrooms

Soup,
removed with FISH,
removed with a
LOIN OF VEAL.

SECOND COURSE.

Four Woodcocks.

Carmel Basket with Meringues.	Carmel Basket with Almond Pastry
French Beans and Beshemell.	Asparagus.
Mince Pies.	Mince Pies.
Ham and Poached Eggs.	Ragout Mellé.
Artichoke Bottoms à l'Italienne.	Cauliflower à la Crême.
Italian Cream.	Jelly Marbre.
Brawn, in Aspic.	Hare Cake.
Two Pheasants.	Two Wild Ducks.
Lobster Cake, &c.	Brawn, in Aspic.
Orange Souffle.	Rhenish Cream.
Cauliflower à la Crême.	Artichoke Bottoms à l'Italienne.
Ragout Mellé.	Ham and Poached Eggs.
Mince Pies.	Mince Pies.
Asparagus.	French Beans à la Crême.
Carmel Basket with Pastry.	Carmel Basket with Pastry.

Six Partridges.

No. 363. BILL OF FARE.

FIRST COURSE.

SOUP and Bouillie.—See page 30.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
Calves Ears, &c.—See page 55.
White Collops, &c.—See page 15.
Chickens à la Reine.—See page 42.
Partridges (see page 36) and Cabbage.—See page 36.
Timball, &c.—See page 58.
A Chartreuse.—See page 60.
Haunch of Lamb (see page 53) and Cucumbers.—See Appendix.
Neck of Veal à la Beshemell.—See page 14.

Crimped Cod à l'Italienne.

Boil two slices of crimped cod, pull the middle bone out, and take the outside skin off; put it on the dish, without breaking, and put Italian sauce over it; put a little essence of anchovy in the sauce.

Matelot of Tench.—See page 76.
A Goose.—See page 15.
Fillet of Mutton, &c.—See page 22.
Soup à la Flamond.—See page 12.
Ham braised.—See page 14.
Rump of Beef à la Daube.—See page 36.
Neck of Venison, and Roots.—See page 15.
Leg of Pork à la Boisseau.—See page 47.
Matelot of Carp.—See page 252.
Fillets of Salmon, &c.—See page 43.
Breast of Veal ragouted.—See page 5.
Chine of Lamb, &c.—See page 311.
A Chartreuse.—See page 248.
A Timball of Pigeons.—See page 154.
Two Partridges (see page 36) and Cabbage.—See p. 36.
Chickens à la Reine.—See page 42.
Tenderones of Lamb (see page 26) and Mushrooms.—See page 17.
A Souties of Sweetbread.—See page 54.
Italian Soup.—See page 20.
Fish.—See Appendix.
Loin of Veal.—See page 49.

SECOND COURSE.

Woodcocks.—See page 24.
Four Carmel Baskets.—See Appendix.
Meringues.—See Appendix.
Almond Pastry.—See Appendix.
Tartlets.—See page 44.
Asparagus.—See page 7.
French Beans.—See page 9.
Mince Pies.—See page 8.
Cauliflower.—See page 18.
Artichoke Bottoms.—See page 44.
Jelly Marbre.—See page 73.
Italian Cream.—See page 31.
Brawn in Aspic.—See page 156.

Hare Cake.

Bone two hares, and cut them in dice, with about two pounds of lean mutton, and one pound of lean ham; mix them all together, with some pepper and salt and fine spice: line a mould with sheets of fat bacon; lay the bacon on double; put in the hare, &c. but first mix six yelks of eggs with it, and the other meat, by way of making it bind; put it in a slow oven for four hours, or longer; when done, put it to cool in the mould it was baked in; this should be done the day before wanted; put the mould in warm water for a few minutes, then the cake will turn out; take the bacon off, and ornament it; put it on the dish, and chopped aspie round it.

Wild Ducks.—See page 16.
Pheasant.—See page 18.

Lobster Cake.

Take the fish out of six lobsters; cut it in small pieces, and pound it very fine in a mortar; they should be all hen lobsters, to give the cake a good colour: pound two dozen of anchovies, first washing them and taking the bones out; season it with pepper and salt, fine spice, and a little Cayenne pepper; put the yelks of twelve raw eggs in; sheet a mould with fat bacon, the same as for the hare, and finish it the same way.

Rhenish Cream.—See page 50.
Orange Souffle.—See page 99.
Ham and Eggs.—See page 85.
Ragout Melle.—See page 9.
Partridges.—See page 7.

December 29.

No. 364. BILL OF FARE.

FIRST COURSE.

Soup,
removed with FISH,
removed with a
HAUNCH OF VENISON.

Small Mutton Pies.	Petit Pâtés of Chicken and Ham.
Fillet of Beef larded, and Spanish onions.	Shoulder of Lamb forced and larded, and sorrel sauce.
Lamb Cutlets, and cucumber sauce.	Semels Souffle à l'Italienne.
A Pheasant and cabbage.	Two Chickens à la Reine.
Neck of Pork, roasted.	A Turkey and Truffles.
A Souties of Hare and Truffles.	A Souties of Fowl and Mushrooms.
A Loin of Veal à la Beshemell.	A Rump of Beef à la Mantua, &c.
Soup, removed with a raised pie, with venison.	Soup, removed with a raised pie, with daubed ducks.
A Ham braised, and coulis.	A Chine of Mutton.
A Souties of Rabbits, &c.	A Souties of Wild Ducks.
Haunch of Lamb and French Beans	A Sparerib of Pork.
Two Chickens, and celery.	A Pheasant and cabbage.
Semels Souffle, and piquant sauce.	Lamb Cutlets à l'Italienne.
A Fricandeau, and sorrel.	Fillet of Mutton larded, and Haricot Beans.
Petit Pâtes of Chicken and Ham.	Small Mutton Pies.

Soup,
removed with FISH,
removed with a
SIRLOIN OF BEEF.

SECOND COURSE.

Six Plovers.

Savoy Cake.	A Chantillie Basket.
Small Omelets, and Flemish sauce.	Atlets of Oysters.
A Ginger Souffle.	A Truffle Pâté.
Stewed Peas.	Asparagus.
Apricot Tartlets.	Mince Pies.
Crayfish, in aspic.	Dutch Salad.
Fat Livers, in Cases.	Fondues, in Cases.
Cauliflower à la Flamond.	French Beans à la Crême.
Eighteen Larks.	Four Partridges
French Beans à la Crême.	Cauliflower à la Crême.
Fondues, in Cases.	Smoked Salmon, in a Case.
Italian Salad.	Fillets of Fowl, in aspic.
Mince Pies.	Raspberry Tartlets.
Asparagus.	Stewed Peas.
A Truffle Pâté.	A Ratifie Pudding, and wine sauce.
Atlets of Palates.	Small Omelets, and Flemish sauce.
A Chantillie Basket.	Savoy Cake.

Eight Snipes.

No. 364. BILL OF FARE.

FIRST COURSE.

MOCK Turtle.—See page 22.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
Two Petit Pâtés of Chicken and Ham.—See page 138.
Two small Mutton Pies.—See page 20.
Shoulder of Lamb, larded, &c.—See page 27.
Fillet of Beef, larded.—See page 29.
Semels Souffle.—See page 154.
Lamb Cutlets.—See page 91.
Chicken à la Reine.—See page 42.
Pheasant, and Cabbage.—See page 41.
Turkey and Truffles.—See page 4.
Neck of Pork, roasted.—See page 20.
Souties of Fowl, &c.—See page 82.
Souties of Hare, &c.—See page 54.
Rump of Beef à la Mantua.—See page 59.
Loin of Veal à la Beshemell.—See page 14.
Soup Julien.—See page 55.
Raised Pie à la Amiens.—See page 53.
Raised Pie of Venison.—See page 405.
Chine of Mutton.—See page 16.
Ham braised, and Coulis.—See page 14.
Souties of Wild Duck.—See page 115.
Souties of Rabbit, &c.—See page 250.
A Sparerib.—See page 42.
Haunch of Lamb not larded, roasted plain, the same as Leg of Lamb (see page 21) and French Beans.—See page 341.
Pheasant and Cabbage.—See page 41.
Chickens and Celery.—See page 13.
Lamb Cutlets.—See page 94.
Semels Souffle (see page 154) and Piquant Sauce.—See Appendix.
Fillet of Mutton larded (see page 27) and Haricot Beans.—See Appendix.
Fricandeau (see page 28) and Sorrel Sauce.—See Ap.
Mock Turtle.—See page 22.
Fish.—See Appendix.
Roast Beef.—See page 7.

SECOND COURSE.

Plovers.—See page 55.
Chantillie Basket.—See page 61.
Savoy Cake.—See Appendix.
Atlets of Oysters.—See page 174.
Small Omelets (see p. 249) and Flemish Sauce.—See Ap.
A Truffle Pâté.—See page 156.
A Ginger Souffle.—See page 105.
Asparagus.—See page 7.
Stewed Peas.—See page 43.
Mince Pies.—See page 8.
Tartlets.—See page 44.
Dutch Salad.—See page 256.

Crayfish, in Aspic.

Put aspic in the mould, so as to be about a quarter of an inch thick; let it stand until quite cold; ornament it the same as jelly marbre; then put a little more aspic; when that is cold put more in, and the crayfish with the shells on, (only mind to chuse those that have the reddest shells); when the last aspic is quite cold, fill the mould up, and put it to cool, (for aspic see page 161), then turn it out, and garnish with sliced lemon.

Fondues.—See page 17.
Fat Livers.—See page 17.
French Beans.—See page 9.
Cauliflower à la Flamond.—See page 99.
Partridges.—See page 7.
Larks.—See page 9.
Smoaked Salmon.—See page 24.
Italian Salad.—See page 436.

Fillets of Fowl in Aspic.

Lay the bottom of a mould (that will match the crayfish); when cold, ornament it with aumlet: when done, put aspic in the mould about two inches from the bottom; when cold, lay in fillets of fowl: what is meant by fillets are slices cut from the breast of a large fowl, the long way; put them round the mould (in the same manner as cutlets on a dish); then put in a little aspic, to set them to the other part that was in the mould before; when that is cold, fill up the mould with aspic; when cold, turn it out, by dipping it in warm water.

Ratifie Pudding.—See page 106.
Snipes.—See page 24.

December 30.

No. 365. BILL OF FARE.

FIRST COURSE.

Soup,
removed with FISH,
removed with a LOIN of VEAL.

Fillets of Fowl, larded, and mushrooms.	Lambs Sweet-breads, and asparagus peas.
Leg of Lamb, braised, and Beshemell.	Two Chickens à la Reine.
Queneis, à l'Italienne.	Risoles, and fried parsley.
Beef Tremblanc, and a purée of roots.	Lamb's Head à la Royal.
A Civet of Hare, &c.	Fricassee of Rabbit and Onions.
A Goose.	Fillet of Veal à la Daube.
A Souties of Salmon.	A Souties of Soles.
Soup, removed with a Sucking Pig.	Soup, removed with a Haunch of Venison.
Morue à la Crême.	A Souties of Carp, &c.
A Ham braised, and greens.	A Bacon Chine, and greens.
A Fricassee of Rabbit and Onions.	A Civet of Hare, &c.
Four Partridges, à la Beshemell.	Rump of Veal, daubed, and French Beans.
Crockets, and fried parsley.	Queneis, à l'Italienne.
Two Chickens, and celery sauce.	A Neck of Mutton and a purée of turnips.
Grenadines of Duck, and sorrel sauce.	Fillet of Rabbit larded, and truffles.

Soup,
removed with FISH,
removed with a CHINE of MUTTON.

SECOND COURSE.

Four Woodcocks.

A Wax Shell, with collared eel.	Wax Basket of Prawns.
French Beans.	Asparagus.
Cheesecakes.	Mince Pies.
Ragout Mellé.	Ham and Toast.
Mushrooms, in boxes.	Spinage, in boxes.
Cederata Cream, with a medallion.	Jelly Marbre.
Dressed Lobster, cold.	Brawn, sliced, and garnished with aspic.
Almond Cups, with cream.	Darioles, in paste.
Four Partridges.	Two Wild Ducks.
Darioles, in paste.	Almond Cups, with cream.
Sliced Brawn.	Dressed Lobster.
Orange Jelly Marbre.	Italian Cream, with a medallion.
Spinage, in boxes.	Mushrooms, in boxes.
Ham and Toast.	Ragout Mellé.
Mince Pies.	Cheesecakes.
Asparagus.	French Beans.
A Wax Basket of Crayfish.	Wax Shell, with collared Eel.

A Hare.

No. 365. BILL OF FARE.

FIRST COURSE.

TWO Soups à la Reine.—See page 2.
Fish.—See Appendix.
Loin of Veal.—See page 49.
Lambs Sweetbreads, larded (see page 64) and Asparagus Peas.—See page 52.
Fillets of Fowl, larded, and Mushrooms.—See page 63.
Risoles.—See page 47.
Two Quenels à l'Italienne.—See page 300.
Lamb's Head (see page 21) and Sauce Royal.—See Ap.
Beef Tremblanc (see page 13) and a Purée of Roots.—See page 314.
Fricassee of Rabbit and Onions.—See page 69.
Civet of Hare.—See page 26.
Fillet of Veal à la Daube.—See page 20.
A Goose.—See page 15.
A Souties of Sole.—See page 49.
A Souties of Salmon.—See page 314.
Soup Santé.—See page 38.
Haunch of Venison.—See page 2.
A Sucking Pig.—See page 59.

A Souties of Carp.

Clean two carp of middling size, or if large, one will do; butter a soutiespan, and sprinkle it with chopped shalot, thyme, parsley, a very little bazil, pepper and salt, and a little Cayenne pepper; bone the carp, and cut it into thin collops; flat them, and put them on the souties pan; set them on a slow stove for a few minutes, then turn them, and let them stay for a few minutes longer; then put them round the dish; scrape the herbs, &c. into a stewpan; put a little coulis, one glass of port wine, and a little anchovy essence; give it a boil up, squeeze a little lemon juice in, and add a very little sugar; put the sauce in the middle of the dish.

N.B. If for meagre, make the sauce from the bones.

Morue à la Créme.—See page 109.
A Bacon Chine, &c.—See page 30.
Ham, braised, &c.—See page 14.
A Rump of Veal à la Daube (see page 68) and French Beans.—See page 311.
Partridges à la Beshemell.—See page 524.
Crockets.—See page 49.

Neck of Mutton, boiled, and a Purée of Turnips.

Boil the turnips, and squeeze them very dry; rub them through a hair sieve; put them into a stewpan, and put a little butter, some cream, and pepper and salt to them; make them quite hot, put them on the dish, and the mutton on them. Garnish with carrot. Send capers in a boat.

Chickens, and Celery Sauce.—See page 13.

Fillets of Rabbit larded, and Truffles.—See page 64.

Grenadine of Duck (see page 461) and Sorrel Sauce.—See Appendix.

Fish.—See Appendix.

Chine of Mutton.—See page 16.

SECOND COURSE.

Woodcocks.—See page 24.

Two Wax Shells, with Collared Eel.

Bone the eels, and flat them well with the flatter: chop two or three anchovies (first being boned), and spread them on the eel; sprinkle a large quantity of chopped parsley over the eel; season with pepper and salt, and a little fine spice; roll them up very tight, and tie them in a cloth as tight as possible; put them into a stewpan, with a quart of water, half a pint of vinegar, one pint of white wine, a few bay leaves, a little mace, some whole pepper, and a little salt; put them on to boil for about two hours; when done, tie the eels up tight, and put them into a bason, and the liquor over them; when cold, take the cloth off them; put plenty of parsley in the shell, and lay the eel in.

Asparagus.—See page 7.

French Beans.—See page 9.

Mince Pies.—See page 8.

Cheesecakes.—See page 32.

Ham and Toast.—See page 65.

Ragout Mellé.—See page 9.

Spinage, in Boxes.—See page 347.

Mushrooms (see page 17) in Boxes.—See page 347.

Jelly Marbre.—See page 73.

Cederata Cream.—See page 33.

Brawn.—See page 7.

Dressed Lobster.—See page 78.

Darioles in Paste.—See page 39.

Almond Cups (see Appendix) with Cream.—See page 8.

Wild Ducks.—See page 16.

Partridges.—See page 7.

A Hare.—See page 18.

December 31.

No. 366. BILL OF FARE.

FIRST COURSE.

Soup à la Flamond,
removed with FISH,
removed with a HAUNCH of VENISON

A small Mutton and Potatoe Pie.	A Volevent, with white collops.
Neck of Veal à la Beshemell	A Fillet of Mutton, and haricot beans
Beef collops.	Lambs Feet and asparagus peas.
Partridges and cabbage.	Chickens à la Reine.
A Salmie of Pheasant.	Blanquet of Veal, and mushrooms.
A Sparerib.	A Turkey and chesnuts.
Chartreuse	Cray-fish Pudding.
Soup, removed with a Ham, &c.	Soup, removedwith a Loin of Veal.
A Lark, and Beef-Steak Pudding.	A Chartreuse.
A Chine of Lamb and cucumber.	Beef Trembiane, and roots.
Blanquet of Fowl, &c.	A Salmie of Wild Duck.
Chickens and celery.	A Duck à l'Italienne.
Lambs Feet, and asparagus peas.	Beef Collops.
Fillet of Pork, and rober sauce.	Two Necks of Lamb à la chevaux-de-frieze.
A Pâtes Goodveaux.	A Mutton and Potatoe Pie.

Soup,
removed with FISH,
removed with RIBS of BEEF.

SECOND COURSE.

Two Pheasants.

A Basket of Meringues.	Basket of Pastry.
Artichoke Bottoms and Italian sauce.	Stewed Celery.
Gooseberry Tart.	Mince Pies.
Stewed Peas.	Asparagus.
Stewed Oysters.	Maccaroni.
Chantillie Cake.	Trifle.
A Daubed Fowl, garnished.	Ham Cake, garnished.
Snipes.	Rabbits.
Veal Cake, garnished.	Leg of Lamb, garnished.
Trifle.	Chantillie Cake.
Maccaroni.	Stewed Oysters.
Asparagus.	Stewed Peas.
Mince Pies.	Apricot Tourte.
Stewed Celery.	Artichoke Bottoms, &c.
A Basket of Pastry.	A Basket of Meringues.

Woodcocks.

No. 366. BILL OF FARE.

FIRST COURSE.

SOUP à la Flamond.—See page 12.
Fish.—See Appendix.
Haunch of Venison.—See page 2.
A Volevent (see page 38) with White Collops, instead of Fish.—See page 15.
Mutton and Potatoe Pie.—See page 35.
Fillet of Mutton and Haricot Beans.—See page 22.
Neck of Veal à la Beshemell.—See page 14.
Lambs Feet and Asparagus Peas.—See page 52.
Beef Collops.—See page 87.
Chickens à la Reine.—See page 42.
Partridges (see page 36) and Cabbage.—See page 36.
Blanquet of Veal, &c.—See page 73.
A Salmie of Pheasant.—See page 123.
A Turkey and Chesnuts.—See page 56.
A Sparerib.—See page 42.
Crayfish Pudding.—See page 171.
A Chartreuse.—See page 60.
Soup and Bouillie.—See page 30.
Loin of Veal.—See page 49.
Ham, &c.—See page 14.
A Chartreuse, &c.—See page 248.
A Lark and Beef Steak Pudding.—See page 271.
Beef Tremblanc, &c.—See page 13.
Chine of Lamb and Cucumbers.—See page 68.
A Salmie of Wild Duck.—See page 30.
A Blanquet of Fowl, &c.—See page 48.
A Duck à l'Italienne.—See page 365.
Chickens and Celery Sauce.—See page 13.
Two Necks of Lamb à la Cheveaux de Frieze.—See page 48.
A Fillet of Pork (see page 13) and Rober Sauce.—See Appendix.
A Pâté Goodveaux.—See page 35.
Fish.—See Appendix.
Roast Beef.——See page 7.

SECOND COURSE.

Pheasants.—See page 18.
Basket of Pastry.—See page 23.
Ditto of Meringues.—See Appendix.
Stewed Celery.—See page 12.
Maccaroni.—See page 9.
Artichoke Bottoms.—See page 44.
Mince Pies.—See page 8.
Gooseberry Tart.—See page 73.
Stewed Peas.—See page 43.
Asparagus.—See page 7.
A Trifle.—See page 8.
Chantillie Cake.—See page 77.
Daubed Fowl, garnished.—See page 155.

Ham Cake, garnished.

Cut the remains of a ham that has been left from a former nner; put it into a mortar, and pound it very fine; put all e fat in; season it with pepper, fine spice, and Cayenne; ut it into a mould, and put the mould into an oven for out half an hour; put half a pound of clarified butter to before it is put in the oven; when done, set it to cool, d leave it in the mould (it should be done the day before is wanted); put the mould into warm water for a few inutes, when the cake will turn out. Ornament it as fancy rects.

Rabbits.—See page 10.
Snipes.—See page 24.

Leg of Lamb forced and garnished.

Bone and braise it; put it by in the braise, but not in e stewpan: ornament it, the next day, as fancy guides.

Veal Cake.

It is done in the same manner as ham cake. Cut part of a ld fillet of veal, in small pieces; put it in a mortar, and und it very fine; put one-third of the fat of a ham to it; ason with pepper and salt, and fine spice; pour in half oint of clarified butter, and mix all well together; then t it in a mould, and put the mould in an oven for half an ur; when done, put it to cool in the mould: finish, in ier respects, the same as ham cake.

Stewed Oysters.—See page 178.
Woodcocks.—See page 24.

APPENDIX.

Broth for filling up a Stock Pot.

THE quantity of meat depends upon how much stock you want to make. Suppose you want to make twenty quarts of broth, you must get four legs of beef, and cut them in small pieces; break the bones in several pieces; put all into a pot that will hold about thirty quarts; fill it up with cold water; be careful to watch it; skim it several times before it comes to a boil, and stir the meat well up with a strong spoon, so as to raise the scum from the bottom; every time you skim it, add a little cold water, to stop its boiling, until it becomes quite clear; then take it off the trivet, and put the pot by the side of the fire, so that it may boil very gently; it should boil very slow, so as not to waste the broth, as well as to keep it clear; it should boil for eight or ten hours; then strain it through a hair sieve, to be ready to fill up the stock pot. If it is winter, you might make it the day before you want it, as there would be no danger of its turning sour; but, in summer, cooks must be very careful in seeing that the pans are remarkably clean and dry before they have their broth strained in them, and likewise not to have more than four quarts in one pan; for, when there is a large body of it together, it is very apt to foment.

N. B. There should not be any roots put to this broth.

A General Stock for all Kinds of Soups.

Cover the bottom of your pot with lean ham, cut in thin broad slices; the quantity of ham depends upon the size of the pot; it is better to put too much than too little; be very careful to cut all the rusty fat from the lean; then cut up what veal you think requisite (as the quantity must depend upon your judgement), and put it in the stock pot, with the trimmings of any other meat you may have by you; throw in all your trimmings of poultry, such as necks, gizzards, feet, &c. a few onions, a faggot of thyme and parsley, six heads of celery, a few blades of mace, two or three carrots, and a turnip, or two in winter (but not any in summer, as they are sure to make it foment); put about a pint of water in the pot, and set it on a stove (not very hot) to draw it down; be careful not to let it catch at the bottom, as your stock should be light coloured. When drawn down

enough, fill it up with the beef broth; be careful in skimming it, and do not let it boil over; but as soon as you see it coming to a boil take it off, and put it at the side; let it boil very slow, for two reasons, one is, to keep it clear, and the other, that it should not reduce too much: when it has boiled for four hours, strain it off, and fill up the pot again with water; let it boil all the evening, and strain it off the last thing; this is called second stock; it serves for gravy for the roasts, to fill up braises, and makes very good glaze for the larded and daubed dishes, &c.

Coulis.

Cut veal and ham, of an equal quantity, and two old fowls (according to how much coulis you intend to make); put it into a stewpan, with a few shalots, a faggot of thyme, parsley, and sweet marjorum; a few bay leaves, a few blades of mace, and some mushrooms; lay the bottom of a stewpan with sheets of fat bacon, if very good, otherwise the fat of ham, indeed that is always the best, when to be had; set it on a stove, with about half a pint of stock, and let it draw down gently, until it comes to a glaze at the bottom of the stewpan, which you will easily know by the smell; when down, put about half a pint more of stock, and when that is down fill up your stewpan with the best stock, and let it boil about an hour; strain it off (boil the meat again in some of the second stock, and it will make it equal to the first, for several uses); then take a stewpan, and put some butter in it (at the rate of two ounces to a quart of coulis); let it melt, then put as much flour as will dry it up; keep stirring it over a stove, with a wooden spoon (as a copper spoon would take the tin off the stewpan); then add the coulis stock, by a little at a time, to bring it to a proper thickness; let it boil a few minutes, and then strain it through a tammy into a bason; when strained, put a spoon in the sauce, and stir it several times, to keep it smooth.

N.B. In winter, or cold weather, it will keep good for a week; in hot weather, it will not be good more than three or four days.

Sauce Tourney and Beshemell.

Lay the bottom of a stewpan with ham; cut up two old fowls, and put it to the ham, and as much veal as you think proper to the quantity you intend making, with a few onions, a faggot of thyme and parsley, a few blades of mace, and about half a pint of white stock, to draw it down; be sure

and do not let it catch the bottom of the stewpan: when drawn down, fill it up with first stock, and let it boil about an hour or better; then strain it off, and fill up pour stewpan with water, and it will make good broth for many uses; then put some butter into a stewpan (about the same quantity as for the coulis); add a few mushrooms, shalots, a few slices of ham cut in small dice, and about a spoonful of stock; set it on a stove for about half an hour, so as to get all the goodness from the ham, &c. put flour, sufficient to thicken it; then add the stock that you have just strained off, let it boil a few minutes, and strain it through a tammy; to make beshemell, put as much cream as will make it of a good white; it should have a little tinge of yellow, which is done by adding a small piece of light-coloured glaze.

N.B. Beshemell should not boil more than one or two minutes, as boiling is very apt to spoil the colour.—Those three sauces are the ground-work of all made dishes.

White Braise.

Take the udder of a leg of veal that you have cut a fricandeau out of: put it into a stewpan, with cold water, and let it come to a boil; then put it into cold water for a few minutes, and cut it in small pieces; put them into a stewpan, with a small bit of butter, onions, a faggot of thyme and parsley, a few blades of mace, a lemon that is pared to the pulp, cut in thin slices, and a spoonful of water; put it over a slow stove, and keep stirring it for a few minutes; then add a little white stock; as to quantity, it must be according to what you want to braise. It is generally used for tenderones of lamb, chickens, pigeons, tenderones of veal, or any thing you want to make look white.

Brown Braise.

Cut some beef suet, trimmings of mutton cutlets, or any other trimmings; put them into a stewpan, with four onions, a faggot of thyme and parsley, basil, marjorum, mace, and a carrot cut in slices; put it over the fire; put a bit of butter, a little stock, a few bay leaves, and six heads of celery, in the stewpan; let it draw down for about half an hour; then fill it up with second stock, or weak broth, and add a little white wine to it. This braise is used for beef, mutton, veal, ham, or any thing that you want to eat mellow.

Dry Braise.

Put the trimmings of beef, mutton, or veal, into a stewpan (the size according to what is intended to be braised), and a few onions, a faggot of sweet herbs, a few blades of mace, and a few bay leaves; put as much second stock as will come about three-parts up to the meat; then cover the meat, &c. with sheets of bacon or the fat of ham, if convenient; then lay on that which is intended to be braised: it is the best method for doing all larded things; they take rather longer in doing, but eat much better, and the bacon looks better by not letting any liquid come near it.

Mutton Tea.

Cut the scrag end of a neck of mutton from the bone, and then cut it into very thin slices; put it into a stewpan of sufficient size to hold the quantity you want to make, with a little water; put it over a slow stove, to draw down, for a quarter of an hour, and then fill it up with water; keep it as clear as possible, by skimming it; let it boil slow for about an hour, and then strain it through a tammy.

Beef Tea.

The beef for this purpose should be cut from the mouse, round, or leg, in very thin slices, and put into a stewpan, with boiling water over it; let it boil for a few minutes. It will take, at least, two pounds to make a quart.

N.B. Veal tea is made the same as the beef. The veal should be cut from the fillet or knuckle.

Chicken Broth.

Cut up a fowl, and put it into a stewpan, with about three pints of water, and let it boil very slow; when well skimmed, put in a few blades of mace. It will take two hours to make it good.

N. B. An old fowl will do for this purpose.

Jelly Stock.

Bone four or more calves feet, and put them into a stewpan that will hold about six quarts (if more than four, a larger, in proportion to the number of calves feet); let them boil gently for four hours, then take out the meat part, and put it into cold water; when cold, trim it for any use it is intended; throw the trimmings back into the stock, and let it boil until you think it is come to its proper

strength. It is no matter how long it boils. From four feet you should have two quarts of stock.

A general Meagre Stock, for Soups, Sauces, and other Uses.

Cut two large carp in thin pieces; two tench, and two eels, in the same manner; put about half a pound of butter into a soup pot, that will hold about eight quarts; put in the fish and bones, eighteen large onions, a large faggot of thyme and parsley, eight heads of celery, two carrots, a few blades of mace, six bay leaves, two dozen anchovies without washing, and about a pint of water; set it on a slow stove, and let it draw down gently for two hours; it should be quite dry at the bottom before you fill it up; then fill it up with hot water, and let it boil for three hours: be sure that it does not boil fast (the slower all soups boil the better). Strain it through a tammy sieve.

N.B. Sea fish are equally as good for this use, and some are better. Throw all the bones from the fillets into your stock.

Hot forced Meat, commonly called Farce.

Cut veal (according to the quantity you want of forced meat, without any sinews) into small pieces, and as much fat bacon, or fat of ham, which is better; half as much marrow, or beef suet; put it into a stewpan, with a little bit of butter at the bottom; season it with chopped parsley, thyme, mushrooms, (truffles if you have any,) shalot, pepper, and salt, a little Cayenne pepper, and a little pounded spice; put it over the fire, and keep stirring it with a wooden spoon until the juice of the meat begins to run; let it simmer about ten minutes, then put it to cool; when cold, put it into a mortar; gravy, fat, and all, and let it be well pounded until it is quite fine; then take it out, and use it for what it is wanting.

N.B. Use half as much lean ham as veal; in either hot or cold forced meat.

Cold forced Meat for Balls and other Uses.

The veal should be either scraped or chopped very fine, and to be very particular about leaving any sinews in the veal; the same quantity of scraped bacon, or fat of ham; a little marrow, or suet; put it into the mortar, and let it be well pounded; season it with chopped parsley, thyme, shallot, mushrooms, pepper and salt, a little Cayenne pepper, and pounded spice, when sufficiently beaten, put an egg, a few bread crumbs, and stir it about to mix it; take it out of

the mortar, and make it up into balls, or for any other use.

N. B. You must use more or less egg and bread crumbs, according to the quantity of forced meat: when you make it up in balls, it should be rolled up in flour; and when boiled, let the stock be boiling before you put the balls in.

Egg Balls for Turtle, Mock Turtle, &c.

Boil the eggs (that are wanted) hard, and put them in cold water; take out the yelks, and put them in a mortar, and pound them very fine; wet them with raw yelks, (at the rate of three raw yelks to eight hard ones); season them with white pepper and salt; dry them with flour, and roll them into balls, rather small, as they swell very much in boiling: boil them in stock for a few minutes.

Piquant Sauce.

Put a little chopped shalot into a small stewpan, with a few spoonsful of stock; let it boil until the stock is boiled away, but not burnt to the bottom, add as much coulis as you want sauce; let it boil a few minutes; squeeze a lemon in it; season it with a little pepper and salt, a little sugar, and two drops of garlic vinegar.

Poivrade Sauce.

Rub the bottom of a small stewpan with a clove of garlic; put a small piece of butter, a few slices of onion, a little stock and vinegar, and about twelve grains of whole pepper; let it boil down; add a little flour to thicken it, and a little coulis; strain it through a tammy: squeeze in a lemon.

Carrot Sauce.

Cut the red part of a large carrot into small dice, very neat; boil them in a little best stock until it comes to a glaze; then add coulis according to the quantity of sauce that is wanted.

Sauce Hachis.

Cut a few mushrooms, onions, pickled cucumber, walnut, (first scraping the black coat off), and carrots, into dice; boil them in a little stock until it comes to a glaze; then add coulis, and let it boil.

Alemand Sauce.

Put a little minced ham into a stewpan, and a few trimmings of poultry, either dressed or undressed; three or four

shalots, one very small clove of garlic, a bay leaf, two tarragon leaves, and a few spoonsful of stock; let them simmer for half an hour; strain it off, and add coulis; squeeze in a lemon; season with pepper and salt, a little Cayenne pepper, and sugar.

Italian Sauce, Brown.

Chop a few mushrooms, shalots, and truffles; put them into a stewpan, with a little stock, and a glass of Madeira; boil it a few minutes, then add a little coulis; squeeze a Seville orange, if you have one, or a lemon; put a little bit of sugar.

Italian Sauce, White.

Put a few chopped truffles and shalots into a stewpan, with a slice of ham, minced very fine, and a little stock; let it simmer a quarter of an hour; put beshemell to it according to the quantity of sauce that is wanting; let it boil about a minute; if it should lose its colour, put a little cream to it, and strain it through a tammy; season it with a little salt, a few drops of garlic vinegar, a squeeze of a lemon, and a little sugar.

Sorrel Sauce.

Chop about four large handsful of sorrel; put it into a stewpan, with a small piece of butter, a slice of ham, and two onions chopped fine; put them on the fire to simmer for half an hour; then rub it through a tammy, and add a little coulis to it; squeeze a lemon and a Seville orange, if to be had; if not, two lemons; a little pepper and salt, and sugar, to make it palatable.

Chervil Sauce.

Pick a large handful of chervil leaf by leaf; put it into a small stewpan, with a spoonful of the best stock; simmer it until the stewpan becomes dry; then add as much coulis as is requisite; squeeze a lemon, and put a little sugar to make it palatable: add a little Madeira.

Royal Sauce, either White or Brown.

Cut a chicken to pieces, and about half a pound of lean Westphalia ham, six or eight shalots, a faggot of thyme and parsley, and a few blades of mace; put all into a stewpan, with a little stock to draw it down; when down, add coulis to it, and strain it through a tammy; season it with lemon, &c. if for white, use beshemell instead of coulis.

Flemish Sauce.

Boil a sprig of thyme, two shalots, and a bit of lemon peel, a few minutes, in a small quantity of the best stock; strain it off, and add a little coulis; season with pepper and salt, squeeze a lemon, and put a little sugar.

N.B. When you want it white, use beshemell instead of coulis.

Ravigot Sauce.

Put into a stewpan a very small clove of garlic, a little chervil, burnet, a few leaves of tarragon, a little chopped shalot, chopped mushrooms, truffles, parsley, and thyme; let them simmer a few minutes in a little very good stock, add as much coulis as is requisite for the quantity of sauce wanting; let it boil about a quarter of an hour, then rub it all through a tammy, put it into a stewpan, squeeze a lemon, add a little sugar, pepper, and salt.

Spanish Sauce.

Slice four or five large onions, put them into a stewpan with a little vinegar and half a pint of sherry, a small clove of garlic, a chopped truffle, a little shalot, some ham cut very fine, a bay leaf, a few blades of mace, and as much coulis as is requisite; boil all together very slow for a quarter of an hour, rub it through a tammy, squeeze a lemon or orange, if to be had: season with pepper and salt, and a little sugar.

Shalot Sauce.

Chop six shalots, put them into a stewpan with a little stock, let it simmer for a quarter of an hour, add a little coulis, squeeze in a lemon, and put a little sugar, &c.

Sauce à la Reine.

Cut up a fowl, half a pound of lean ham, six or eight shalots, and a few blades of mace; put them all into a stewpan with a little best stock, set it on a stove to simmer about a quarter of an hour, then add three pints of stock and boil it for half an hour, strain it off: put about two ounces of butter into a stewpan; when melted, add as much flour as will dry it up, then add what you have just strained off, and about half a pint of cream, boil it for a few minutes, and strain it through a tammy.

Cucumber Sauce.

Cut the cucumbers, after peeling them, into quarters, then cut all the seed out, cut each quarter into three pieces, pare them round, peel as many small onions as pieces of cucumber, put them all into a little vinegar and water, and a little pepper and salt; let them lay in it for two hours; pour off the vinegar and water, and put as much stock as will barely cover them; boil them down to a glaze; add as much coulis as you think proper; let it boil for a few minutes, squeeze a lemon, and put a little sugar.

Brown Celery Sauce.

Cut a dozen heads of celery about two inches long; put them on in about a pint of good stock; let it reduce down to a glaze; then add coulis according to what quantity of sauce is wanted.

Rober Sauce.

Slice one large Spanish onion, and cut it into dice; put them in a frying-pan with a little clarified butter; fry the onion of a nice gold colour, and put it on a cloth to dry the fat up; then put it into half a pint of coulis; add two tea spoonsful of mustard, a little pepper and salt, if wanted, and the juice of a Seville orange.

Lobster Sauce.

Cut up a hen lobster in small pieces about the size of dice; put spawn in a mortar, with a bit of butter, and about four anchovies; pound them together and rub it through a hair seive: put the lobster that is cut into a stewpan with about half a pint of stock, a quarter of a pound of butter, and a little flour; set it over a stove and keep stirring it until it boils; if not thick enough put a little flour and water and boil it again, to take off the rawness of the flour: then put the spawn in and give it a simmer; if the spawn boils it is apt to spoil the colour of the sauce; put a little lemon pickle and corach, and squeeze in half a lemon.—Crab sauce is made exactly the same way.

N. B. If for meagre use water instead of stock.

Oyster Sauce.

Put the oysters on to blanch, but do not let them boil; take the beards off and strain the liquor: put butter into a stewpan (the quantity must depend upon how much sauce is

wanted); let the butter melt, put flour to it, and stir it about; then pour the liquor from the oysters and a little stock; boil it and put in the oysters; add a little anchovy essence, and squeeze in a lemon. If for meagre, use no stock.

Shrimp Sauce.

Put the shrimps into a stewpan with a little stock; when hot, pour in melted butter and a little anchovy essence: squeeze a lemon, and put a little lemon pickle and corach.

Dutch Sauce.

Slice an onion, put it into a stewpan with a little scraped horse radish, two anchovies, a little elder vinegar, and some second stock; boil it for ten minutes, strain it through a hair sieve, return it into the stewpan, and make a liaison of two eggs; put it to the sauce, and set it on the fire to come to a boil.

Anchovy Butter.

Put anchovy essence into a boat with a little lemon pickle and corach; put melted butter to it.

Mackarel Sauce.

Tie parsley, fennel, and mint together; put them into a saucepan to boil; when done, chop them quite fine, put them in a boat and add melted butter. Scald a few gooseberries, and put them in another boat, with melted butter.

Haricot Roots.

Scoop an equal quantity of turnips, carrots, and peel as many button onions: put the carrots on to boil in a little stock a quarter of an hour before the onions and turnips; let them boil to a glaze; add coulis equal to the sauce you want.

Collared Beef.

It is made from the flat ribs boned, and sprinkled with saltpetre and coarse brown sugar, and left so for two days; then make about two pounds of salt quite hot in a frying-pan, and rub it well into the beef; let it lie in salt for ten days, wash it over with the pickle every second day, and turn it; put a few bay leaves in the pickle, and sprinkle the beef over with a little fine spice about a week before it is boiled; before it is tied up in the cloth to boil, beat it for

about five minutes upon the chopping-block, with the flat part of the heaviest cleaver you have; this makes it tender and roll up better, and when boiled will keep its shape. It should be boiled until very tender and then taken up, and the ends of the cloth wrung quite hard and tied up tighter, then put into a press and a heavy weight put on it: if you have no press put it on a dish, and prop it up as well as you can, and put the weight on it.

N.B. Two ounces of saltpetre, and two ounces of sugar are quite sufficient.

Bœuf de Chasse.

Rub two ounces of pounded saltpetre well into a round of beef, put the beef into a large pan or wooden bowl that will just hold it; let it lie so for two days, then make two pounds of salt very hot, and rub it on the beef; put about four ounces of coarse moist sugar to the salt; when done, put the beef back in the pan or bowl, turn it every third day, and rub the brine over it every time it is turned; it should remain in salt three weeks; then skewer it up very tight, and bind it with a broad fillet; either bake it or braise it in a braising-pan that will just hold it; put water sufficient to cover it, and about two dozen onions and six heads of celery, a large faggot of thyme, parsley, and other sweet herbs, and about three pounds of beef suet cut fine; put it over the fire to boil very slow for eight hours; put a heavy weight on the lid of the braising-pan, otherwise the beef will raise the cover off when it begins to swell; it will take equal time in an oven; let it remain in the liquor until quite cold, then take it out and trim it for the table.

N. B. This is more a Christmas dish than any other time of the year, not but it may be done any time, and is equally good.

A Goose and Turkey Pie.

Bone two geese and two turkeys, season the inside with mixed pepper, salt, and a little fine spice, and put them by for three days, then draw the geese one within the other, put some good farce in the middle, and about six raw truffles, but first being peeled; then tie the geese up into what shape you think proper; do the turkeys the same, and put farce in the turkeys, and truffles, and about three pounds of the prime part of a Westphalia ham that has been braised for about two hours, then make the turkeys the same shape as the geese; put about one pint of good stock into a braising-pan (or any thing of that kind) that will barely hold

them, as by that means they will keep their shape; put them on a slow stove to simmer very gently for half an hour, by way of setting them: put them to cool in the pan they are done in; while they are cooling, raise the pie; let them be thoroughly cold before they are put in the pie; lay either slices of a fillet of veal, or rump steaks, at the bottom of the pie, then put in a layer of farce, and then the turkeys and geese; put farce between them and all round the sides of the pie, and about two pounds of raw truffles, first being peeled, and cover them with sheets of bacon; then cover the pie with paste, and ornament it according to fancy; observe to ornament it strong, for if done fine, it will not look well by being so long in the oven; it should not be put in the oven the same evening as made, but next morning or evening; the best oven for it, is just when the bread is drawn out, and leave it in about eight hours; when you take it out of the oven, be careful that you do not spill any of the fat that rises to the top, as that soaks into the geese and turkeys, and makes them mellow; this pie will take twenty-four hours to get thoroughly cold, therefore you must prepare accordingly. It ought to be began four days before the day that it is wanted. Before the pie is sent up to table, there should be chopped aspic put on it, and the sheets of bacon taken off. This is the general rule, but not the rule that I either recommend or follow; for this reason, by taking the bacon off the geese, &c. &c. you let the air into the pie, and then the aspic will get sour and mouldy in a few days, therefore I recommend the following method; put the bones of the turkeys and geese, two old fowls, and two pounds of lean ham, into a proper sized stewpan, with twelve onions, six heads of celery, a fagot of thyme, parsley, and other sweet herbs; put one pint of water to them, and put the stewpan on a stove to simmer very slow for two hours, but be sure that it does not catch at the bottom; fill it up with stock, let it boil very slow for three hours, then strain it off, and fill the stewpan again with water, and let it boil all the evening; the liquor that was first strained off put into a stewpan (first skimming the fat off) to reduce to the quantity that you think will fill up the pie after it is baked, and should be put in about half an hour after it is taken out of the oven, just as much as will barely cover the bacon; this will make the pie eat far better, and will keep good for two months, or longer; send the aspic in a boat, by which means you will save aspic, and the pie will keep double the time.

N. B. Small pies for ball-suppers should have the aspic put over them before they are sent to table; in every other

respect all cold pies should be made in this manner, only varying as to different meats, &c. I have invented a tin case for large pies, which is made use of in the following manner: make paste the same as for a raised pie, brush the inside of the mould with egg, (be sure and put plenty on) roll out the paste about two inches larger than the bottoms, that it may turn up on the sides; then roll paste out to cover the inside; let it turn over about an inch; roll a piece of paste two inches larger than the bottom, egg four sheets of large kitchen paper, lay the paste on, then put plenty of egg on the paste, and put on the tin case; the egg will make it stick to the tin; then roll paste out for the sides, roll it in two pieces, egg the sides, and put the paste on; rub it smooth with the palm of the hand, to hinder it from gathering wind, which, if it does, the paste will blister and break off when a few days baked; the paste that goes round the sides should be about two inches broader than the side of the pie, so as to lap over the top and fasten to the bottom paste, so as to make it a proper thickness to enable you to pinch the bottom, and the same at the top; when the case is properly covered, then fill the pie as before directed, cover it in, and ornament it; as to size and shape, that must depend on those who are to make or order the pie; the tin cases are made by Mr. Bailis, in Cockspur-street, Charing-cross, who will give a proper direction how to use them, by lining it with paper, to give a clear idea to those who may not comprehend what I have said upon that subject. By using those tins you are sure of all the liquor remaining in the pie: for instance, make a large pie without a tin case; an accident may happen to it so as to crack in the oven, which lets all the gravy and goodness out, and of course the true flavour of the pie is lost, and the cook blamed by his employer for what he could not avoid; for at times the flour will not stand the oven without cracking, and it certainly does not take half the flour, which is a great consideration; the tin case will last a number of years. There is another advantage, which is, there is no occasion to set the meat; for if the meat is not set when the crust is raised it would burst the pie, and of course let out all the essence of the inside, which cannot be retrieved without double expense.

A Christmas Pie.

It is made in the same manner as the last, with the addition of partridges, hares, and pheasants, all boned. As to the number, it depends on the size the pie is to be.

Small Collars.

They are made of the feet and ears of bacon hogs that have been scalded (not singed); the feet should be cut above the first joint, then boned, and seasoned with pepper, salt, a little saltpetre, and fine spice; the ears seasoned in the same manner; leave them in that state four or five days, then roll them up, put a foot first, then an ear, then a foot; roll them up very tight, and put them in cloths provided for the purpose; boil them in a good brown braise; let there be plenty of onions, and a faggot of thyme, parsley, marjorum, and sage; the collars should boil until quite tender, then taken up, and the cloths made quite tight; then put the collars to cool; when quite cold, take the cloths from them; either send them up whole or slice them; they both eat and look as well as brawn. Calves feet will answer the same purpose. When they are collared, cut fat and lean ham about the same thickness as for daubing, lay it the cross-ways of the feet: season the same as pigs feet.

A Cold Partridge Pie.

Bone partridges, the number according to the size the pie is wanted; make some good farce, and fill the partridges with it, put a whole raw truffle in each partridge, (let the truffle be peeled) raise the pie, lay a few slices of veal in the bottom of the pie, and a thick layer of farce; then the partridges, and four raw truffles to each partridge; then cover the partridges and truffles over with sheets of bacon, cover the pie in and finish it; it will take four hours baking; cut two pounds of lean ham (if eight partridges are in the pie) in very thin slices, put it in a stewpan, and the bones and giblets of the partridges, and any other loose giblets that are at hand, an old fowl, a faggot of thyme and parsley, a little mace, and about twenty-four shalots; put about half a pint of stock, set the stewpan on a stove to draw down for half an hour, then put three quarts of good stock, let it boil for two hours, then strain it off, and reduce the liquid to one quart, or until it nearly becomes glaze; then put one pint of sherry wine to it, and put away until the pie is baked: when the pie has been out of the oven for half an hour, boil what was strained from the bones, &c. of the partridges, and put it into the pie; let it stand for twenty-four hours before it is cut.

N. B. Do not take any of the fat from the pie, as that is what preserves it; a pie made in this manner will be fit for eating three months after it is cut; in short, it cannot spoil

in any reasonable time; all cold pies are made in this manner: either poultry or game that is put in a raised crust, and intended not to be eaten until cold, should be boned, and the liquid that is to fill up the pie made from the bones, &c.

A Galentine.

Bone a breast of veal and beat it for five minutes with the flat part of a heavy chopper, to make it roll up the better, then spread it on a table, and brush the inside with egg; it will take two eggs; then lay a piece of lean ham cut in long square pieces the length of the cross way of the breast of veal, one piece of omelet of yelk of egg, one of white of egg, then a thick row of chopped parsley, lean ham, and omelet, &c. when well covered, put egg over it, and sprinkle it well with chopped mushrooms, truffles, shalot, thyme, parsley, pepper, salt, and fine spice, then roll it up very tight, and roll the collar up in a cloth, and put it into a brown braise; set it on a stove to boil very slow for six hours, or until very tender; then take it up and put it on a pewter dish, another of the same size over it, and a heavy weight on the top dish, to press it flat; it should be done two days before it is wanted; then slice it out for supper; it is generally used for ball suppers; when dished, put chopped aspic in the middle, and some round the galentine.

N.B. A breast of mutton may be done the same way.

Haricot Beans.

Put the haricot beans on to blanch; when they come to a boil, take them off, and put them into cold water, and take off the outside skin, (the same as is done to almonds); then put them on in some good stock; when boiled down, put some coulis to them.

Endive.

Take some white endive, what is generally called blanched, put it into a stewpan of cold water; let it come to a boil; take it off, and put it into cold water for an hour; the hot and cold water is to take the bitter from it; take it out of the water, and squeeze it very dry; lay it in a stewpan longways, and put stock sufficient to cover it; let it boil until the stock is reduced; then add coulis to it if for brown, and if for white, beshemeil; this way is for a second course dish; when it is to put under any meat, it should be chopped quite fine.

A Purée of Potatoes.

Boil what potatoes you want for the purée in some very good stock, (the potatoes should be peeled, and of the mealy kind); rub them through a tammy, and add a little sauce tourney, and season with a little salt.

Marmalade of Apples.

They are done as follows: they should be peeled and cut in quarters, and the cores taken out; then put the apples in a preserving pan or stewpan with a little water, just as much as will keep them from burning; set them on a slow fire to stew until quite soft: when done, rub them through a hair sieve, then put lump sugar into a preserving pan, half a pound to one pound of apples, or thereabouts, three half pints of water to two pounds of sugar; let it boil until it comes nearly to caramel; then put in the apples, and the juice of two lemons to a pound of sugar; put the preserving pan on the fire, keep stirring it during the time it is on the fire; it should boil about ten minutes.

N.B. Put the rind of a lemon grated very fine to a pound of apples, (there is no occasion to weigh the apples after the first time of making) as it is easily judged by weighing a pound, and put it in a large spoon.

Quince Marmalade.

Peel the quinces and put them on to boil in water, cut them in slices, but do not take the cores or the seeds out, boil them in as little water as you can, and let them be quite dry; when soft, rub them through a hair sieve, then put as many pounds of lump sugar into a preserving-pan as there are of quince, and water according to the quantity of sugar; a pint and a half to two pounds of sugar; let it boil until it hangs to the spoon, then put the quinces in, and boil it for ten minutes; keep stirring it during the time it is on the fire; when done, put it in pots; when cold, put paper over it, first wetting the paper in brandy.

Seville or China Orange Marmalade.

The peel should be in spring water four days before they are boiled. Scoop the pulp from the oranges into a hair sieve, put a bason under it to catch the juice, then cut the rind in pieces, and put them on to boil in spring water; when they come to a boil change the water, and put more water to them; boil the orange peel until very tender, then strain the water from them, (save some of the water) put the

oranges into a mortar, and beat them until fine enough to go through a sieve; when they are beaten sufficient, rub them through a sieve, then put as many pounds of sugar as there are of orange into a preserving-pan, and half a pint of the water the oranges were boiled in to each pound of sugar, and let the juice of the oranges and the sugar boil until it hangs to the spoon; then put in the oranges, boil it about ten minutes, keep stirring it while on the fire, then put it in pots, and paper over it, first being wetted with brandy.

N. B. Seville oranges are to be had from the latter end of January to the middle of March; they may be had later, but they are not in perfection longer.

Puff Paste.

Take three-quarters of a pound of flour and an egg and wet it with water, be careful not to put too much water at first, mix it up rather stiff, then work it well with the heel of your hand until it becomes pliable, so that it will draw in strings, then take a pound of butter and work it together until it becomes tough; roll the paste out rather thick, put all the butter in at once, and fold the paste up quite even; then roll it out again, and fold it up in regular folds; repeat this three times, then roll it out for use; be careful to let it all be of a thickness, otherwise it will not bake upright, but fall aside in the oven; if for pâtés, it should be nearly a quarter of an inch, cut out with cutters according to your own fancy; put them on a baking sheet, brush them over with a small paste brush dipped in yelk of egg, and a little water; be careful not to let the egg touch the sides; then take a cutter three sizes smaller than what you cut out the pâtés with, and cut them in the middle about half through; put them in a quick oven immediately; be particularly attentive to the oven, as they will not take many minutes in baking; if the oven is too quick, cover them with paper to keep them from being too high coloured; when done, take off the tops, and scoop out the soft paste from the inside, and put them on white kitchen paper to soak the butter from them; they should not be filled many minutes before they are wanted; this kind of paste is used for all kinds of tartlets, and what is called small pastry, meat pies made in dishes, volevents, pâtés, goodveaux, &c.

N. B. All meat pies should be egged.

Another way to make Puff Paste, particularly in Hot Weather.

Cut the butter in three equal pieces, have flower of equal weight, roll the butter in, and make as much stick to it as

you can, wet the remainder with water and an egg, the same as before; when well worked, roll the paste out, and put one third of the butter in, fold it up, dust it with flower, and roll it out; then put half the butter that is left, fold it up, and roll it out again; then put in the remainder of the butter, fold it up, and put it between two dishes, and leave it for half an hour, or until wanted; then roll it out, and fold it up; then roll it out for use.

N. B. Dust the paste board with flour before you roll out the paste, but not too much, as it will impoverish the paste.

Tart Paste, commonly called Short Paste.

To one pound of flour rub in a quarter of a pound of butter, wet it with water and two eggs, work it up to a proper stiffness, and roll it out for use.

N. B. There should be about two table spoonsful of sugar to it when it is for tart, or any thing sweet; this is the proper paste for meat puddings, dumplings, &c. only remember to make it without sugar.

Common Paste for Family Pies, &c.

To one pound and a half of flour, break in half a pound of butter, wet it with water, work it up, and roll it out twice, the second time for use; there is no occasion for weighing the flour for this paste, as it is of no consequence whether there is an ounce over or under; young beginners had better weigh the flour and butter for the puff and tart paste, until they get used to their work.

Hot Paste for raised Pies, &c.

To one quart of water put two ounces of butter, set it on the fire to boil, take what flour you think is requisite, break two eggs into it, and stir the butter and water in with a spoon, so as to mix the egg with the liquid; then work it up well; it should be worked at least fifteen minutes, and made quite stiff, then put it in a stewpan before the fire to sweat for about half an hour, then raise your pie to any shape you please; it is the better way to raise your pie and finish it for baking the day before you want it, as it will stand the oven the better, particularly if it is a large one; but as for small ones, or cases, they may be made and baked directly: as for garnishing, your own fancy must direct you.

Almond Paste, for Second Course Dishes.

Take a pound of sweet and four ounces of bitter almonds, blanch them and make them as dry as you can,

put them into a mortar and pound them well, beat up the whites of three eggs, and wet the almonds with it by a little at a time; when pounded enough, rub it through a tammy sieve, then get a small preserving pan, set it over a stove, not very fierce) and put the almonds in the pan, stir in a pound of very fine sifted treble refined sugar, or as much as will bring it to a paste consistence; take it out of the preserving pan and put it between two plates to sweat; when cold, make it into what shapes you think proper; there are shells of different sorts for almond paste. Mr. Buhl, in St. Martin's Lane, has the greatest variety of almond paste shapes. Make some into cups, like coffee cups and cream jugs, or any thing your fancy may lead you, for that must be the guide for all these kind of things.

Meringues.

Beat up the whites of four new laid eggs with half a pound of double refined sugar very finely sifted, beat it up with a silver spoon until it becomes thick, like paste, put about a tea-spoonful of Cederata in it; if you have not that, grate a lemon in it; when finished, get a sheet of writing paper, and put it upon a baking sheet, and drop the batter on the paper; drop it rather of an oval; sift some fine sugar over them, and put them in the oven for a few minutes; the oven should be rather slow, be careful not to let them burn; when done, take them off the paper by running a knife under them, but very gently, for fear of breaking them, put a little sweetmeat in them, and stick two together; they are very proper to fill carmel baskets, or gum paste ditto, or on a dish, for second course, or supper.

Gum Paste, for Ornaments.

Take what quantity of gum dragon you think proper, put it into a small deep sweet meat pot, put as much warm water as will cover it, and cover it over with paper; when it has stood about six hours, take it out of the pot and turn it upside down, and put it in the pot again with as much more water; let it stand all night, next day strain it through a cloth, then put it in a mortar with a little treble refined sugar sifted through a fine drum sieve; it will take at least one hour's pounding; when it is pounded enough it will draw into strings and crack against the mortar; put a little fine hair powder in it before you take it out of the mortar; when taken out of the mortar, work it up with treble refined sugar, sifted as before mentioned, and one third hair powder; you make as many colours as you please; then make what ornaments are wanted.

Whole Rice Pudding, baked.

A quarter of a pound of rice will make about a quart of pudding; wash it very well in several waters, then put it on to boil in a pint of new milk, put about half a pint of milk in another stewpan with a little cinnamon, and the peel of a lemon; let it boil for a quarter of an hour, then strain it off, put it to the rice, and let it boil until nearly dry; then take it off the fire and put it into a bason with a quarter of a pound of fresh butter, stir it until the butter is melted, then break eight eggs into another bason, (leave out two whites) beat them up very well, put sugar sufficient to sweeten it, a little nutmeg, and a small glass of brandy; then mix it with the rice, and put it into the dish that you intend to bake it in; the dish should be buttered, and put puff paste round the rim; it will bake in about half an hour.

N. B. A little saffron boiled with the cinnamon will give it a pretty colour; there may be a few currants added.

A Ground Rice Pudding, either baked or boiled.

It is made the same way as the whole rice, except in one point, which is, when you put the rice and milk on the fire it must be stirred with a spoon all the time, to keep it from sticking to the bottom of the stewpan.

N. B. Butter the mould you boil it in.

A Vermicelli Pudding, either baked or boiled.

Boil a quarter of a pound of vermicelli in a quart of new milk until the vermicelli has soaked up all the milk; then put it into a bason with about two ounces of butter, and break eight eggs, leave out three whites, beat the eggs up well; add sugar and brandy to them; mix it with the vermicelli, then either bake or boil it; if baked, put puff paste on the edge of the dish.

N. B. Boil a little cinnamon, lemon peel, and nutmeg, in a little milk by itself, then strain it to the vermicelli; if the nutmeg were to be grated in the pudding, if boiled, it would appear like dirt, and by boiling it in the milk it gives it the flavour, which is all that is wanted.

A Tapioca Pudding, either baked or boiled.

Put half a pound of tapioca in a stewpan with cold water, set it on the fire till it comes to a boil, then strain it off, and boil it in a quart of new milk, let it boil slow until it has soaked up all the milk; then put it into a bason to cool; break ten eggs, leave out four whites, beat them up,

and sweeten it with moist sugar; add a glass of brandy, two ounces of oiled butter, and a little nutmeg; either bake or boil it.

A Bread Pudding, either baked or boiled.

Boil a quart of milk with lemon peel and cinnamon, for a few minutes; put the crumb of four French rolls into a bason, pour the milk over the rolls, and cover the bason quite close for about half an hour; break eight eggs into another bason, beat them up, and sweeten it with moist sugar; add a glass of brandy, a little nutmeg, and a few currants, if you think proper: if baked, put puff paste on the rim of the dish, and butter the dish; if for boiling, butter the mould.

N. B. All boiled puddings should have wine sauce.

A best Sort of Plum Pudding.

A pound of raisins, stoned, a pound of currants, well washed and picked, a pound of suet, chopped very fine, about a pound of flour, and as much bread crumbs, a little pounded spice, an ounce of preserved lemon peel, an ounce of orange peel, an ounce of citron, about half a nutmeg grated, and a quarter of a pound of moist sugar, mix all together by rubbing it between your hands, then put it into a bason, break eight eggs into it, put about half a pint of new milk, and two glasses of brandy; stir it up well with a wooden spoon; be careful not to wet it too much, for if it is not very thick the fruit will settle at the bottom; it will take four hours to boil.

A Family Plum Pudding.

It is made the same way as the best sort, but not so rich, the lemon and orange peel, and citron, is left out, and use all flour instead of bread crumbs, by which means it will take two hours more boiling.

A Marrow Pudding.

Boil a pint of milk, put a little cinnamon and lemon peel in it, and let it boil for half an hour; strain it into a bason, and put it to cool, break six eggs into a bason, (leave out three whites) beat them up, then add the milk that you strained; put a little brandy and nutmeg, put puff paste round the rim of the dish that you intend to bake the pudding in, butter the bottom, then cut the crust of three French rolls, and cut the crumb in slices; lay the bottom of the dish with the slices of roll, then cut marrow in thin slices and lay it on the roll, sprinkle a few currants over the

marrow; then lay another layer of bread, marrow, and currants, and repeat it until the dish is full; about a quarter of an hour before you put it into the oven pour some of the custard over it, and the remainder just before you put it into the oven; it will take about half an hour.

N.B. A bread and butter pudding is made the same way, only using butter instead of marrow.

A Sagoe Pudding, either baked or boiled.

Boil four ounces of sagoe in water a few minutes, then strain it off, put it into about a quart of milk, and boil it until tender; boil lemon peel and cinnamon in a little milk, and strain it to the sagoe, put the sagoe into a bason, break eight eggs, mix it well together, and sweeten it with moist sugar; add a glasss of brandy and a little nutmeg; if for baking, put puff paste round the rim of the dish, and butter the bottom; about three quarters of an hour will bake it: if for boiling, butter the mould well that you boil it in, that it may turn out clean; make wine sauce for it; it will take an hour and a half to boil.

A Savoy Pudding, either boiled or baked.

Pare the outside of a savoy cake, cut it in slices, and put it in a bason, pour a little milk over it that has boiled, and cover it up close to steam it; when cold, put six eggs to it, (leaving out two whites) beat it up, and add a glass of brandy; it will want no sugar; if for baking, put puff paste round the dish, and butter the bottom; about twenty minutes will bake it; if for boiling, butter the mould well; pour wine sauce over it.

A Custard Pudding, either baked or boiled.

Boil a pint of milk and a pint of cream together, with cinnamon, lemon-peel, and nutmeg, for half an hour; strain it and put it to cool; break eight eggs, (leaving out four whites): add about a table spoonful of flour: beat them well; then add the milk and cream that has been boiled, and a glass of brandy; if for baking, put thin puff paste at the bottom of the dish (first buttering it) and round the rim; then strain the custard into the dish; it will take about twenty minutes; if for boiling, butter the mould, and let it boil about half an hour; garnish the dish you send it up in with currant jelly, and pour wine sauce over it.

Small Curd and Almond Puddings, baked.

Get some cheese curd; put it on a hair sieve to drain the whey from it; put a pewter plate over it, and a weight of eight or ten pounds to press it quite dry; then rub the curd through a hair sieve, (and put about a quarter of a pound of butter to about a pound of curd, to be rubbed through with the curd); put it into a bason, and break eight eggs, (leave out six whites); sweeten it with sifted lump sugar; grate two lemons in it, some nutmeg, and a glass of brandy; add about two ounces of sweet almonds, about eight or ten bitter almonds, and a few currants; butter the moulds well with a paste brush; then throw in some fine bread crumbs, so as to stick to the sides; fill the moulds, and let them bake for half an hour in a quick oven: then turn them out, and pour wine sauce over them: the same preparation will do for a large mould, if you want to match any thing similar to it.

N.B. Crumble six sponge biscuits in, or an equal quantity of savoy cake, or French roll, if the latter is not convenient.

Sugar for Carmel Baskets.

Put two pounds of sugar in a preserving pan, with about a pint of water, and the white of an egg; whisk it up until it boils; take off the black scum as it rises: when it has boiled a few minutes, strain it through a tammy, or lawn sieve, into a small sugar-pan; put it on a stove not very brisk; let it boil until it comes to a proper degree for spinning the baskets. The way to know when the sugar is fit, is to dip your finger in the sugar, and immediately into cold water; if the sugar becomes crisp in the water it will do; the baskets should not be spun more than an hour before they are wanted; the mould should be oiled before using. This belongs more to the confectioner than to the cook.

Preparation of Wax for Baskets and other Ornaments.

To one pound of wax put half a pound of spermaceti, and about one ounce of flake white, mixed up with half that quantity of hog's lard, and melt it all together; have the moulds that are intended for use ready; they should be remarkably clean in the inside, that the wax may not be discoloured; oil the moulds a little with a clean cloth; mind that the wax is not too hot when you begin to cast; if it is it will be troublesome to get out; they may be ornamented with coloured wax, or gum paste, cut out from

boards for that purpose; the wax baskets are generally painted in oil colours; sometimes they are done with fat flowers. Mr. Hickson, of Duke-street, Grosvenor-square, is remarkably clever at that, and all other cold work, such as ornamenting tongues, hams, &c.

Savoy Cakes.

To one pound of fine sifted sugar put the yelks of ten eggs, (the whites are to be put in a separate pan), beat the yelks and sugar up well with a wooden spoon for half an hour; then whisk the whites up until they become quite stiff and white; stir them into the batter by a little at a time; when all is in, then add three-quarters of a pound of flour that has been dried before the fire, and the rind of a lemon grated; then put the mixture into two moulds; they should be baked in a very slow oven; when you think they are done run a knife down the middle; if the knife comes out quite clean, the cakes are done; the moulds should be prepared, before you begin the cakes, in the following manner: have some clarified fresh butter, and butter the moulds with a small brush, (what the painters call a tool); mix about three ounces of very fine sifted sugar with about one ounce of flour; then throw it all into one mould, and shake it about well; then turn it out into the other mould, and knock the mould upon the table, so as to leave no more sugar than sticks to the mould; be very particular with the moulds, for there is as much art in preparing the mould, as in mixing the batter for the cake. When for second course, or suppers, they are ornamented with gum paste.

Cucumbers for Sauce.

Peel the cucumbers and cut them in quarters; if the cucumbers are large, make three pieces of each quarter, and trim them the same as for sauce; then put them in a hair sieve, and shake a handful of salt over them, and leave them in the sieve until next day, (by doing so the salt draws the watery substance from the cucumbers); then put them into small jars, so as to fill the jars three parts full; then put salt and water to them, (the same as to French beans,) and salad oil about one inch deep; cover them over with bladders.

N.B. Before using, put them in several waters, to extract the salt from them.

Peas for Winter Use.

The peas for this use should be gathered when they are

come to their full growth (but not old); they should be shelled and put in bottles, and the bottles filled up with salt and water, as high as the neck, and the remainder filled up with salad oil; tie a bladder over the necks of the bottles, instead of putting a cork in. They require a good deal of soaking to extract the salt from them.

N.B. They are preserved another way, which is by putting them into bottles: fill the bottles as full as you can; cork them quite close, and dip the heads of the bottles in hot resin; then bury the bottles under ground. This is the best way when they turn out good; but the salt and water is the surest way. As they are not attended with much expense, it would be adviseable to do some both ways.

Sour Crout.

When the large white cabbages are full grown, cut all the green leaves from them; slice the white part in thin slices, and sprinkle it over with salt; put the cabbage into a tub for that purpose; put in a layer of cabbage, and then a few juniper berries, and then cabbage, and so on until the tub is quite full; (the size of the tub depends upon the quantity wanted); then put a round sheet of lead, cast to the size of the top of the tub: the lead should weigh at least one hundred and fifty pounds; for the heavier the weight is, the more it will press the liquor from the cabbage; as the liquor rises, pour it off; it should be done at least three months before using. When any is wanted for use, wash it in several warm waters, and pick all the juniper berries from the cabbage. The best way of dressing it is as follows: put one pint of good stock, one pint of hock, or vin de grave, and a piece of pickled pork on the top; put it on a slow stove to stew at least five hours; put the cabbage on the dish, and the pork on the top. It may be used for many other things, such as stewed beef, ox and sheeps rumps, roulard of veal, or mutton, &c.

Potatoes.

By mentioning these it may appear to many, that I do it to add to the number of pages, but quite the contrary; there certainly is an art in boiling this most valuable of all vegetables: the size of the saucepan, or whatever they are boiled in, should depend on the quantity of potatoes that are wanted; the saucepan should be filled with potatoes first, and then barely covered with water; put a little salt in the water; when the potatoes come to a boil, put a little cold water just to stop the boil; when the potatoes

begin to crack, strain the water from them; and if they are not thoroughly done, by letting them stand upon a trivet, over a slow fire, the steam will do them, and make them mealy besides. Potatoes should not be peeled before boiled, and they should be sent to table as hot as possible.

Parsnips and Carrots.

Neither parsnips or carrots should be scraped before they are boiled, but pealed afterwards; by so doing, they look neat and clean.

Greens.

The water should boil quite strong, for all kinds of greens before they are put in, and kept boiling very fast while they are on the fire; put salt in the water before the greens are put in, and make them quite dry before they are sent to table.

Garden Beans.

Garden beans, while young, should be sent to table with the white skin on; but when they become old, the skin should be peeled off, either before or after they are boiled; by so doing they eat like young beans: parsley and butter should be served up in a boat.

To Cure Bacon and Hams.

Lay the bacon hog on the block, back upwards, cut the head off, then cut a chine out all the way down; next cut out the ham, then the spareribs and griskins; take the blade bones from the flitches with as much lean meat as you can; sprinkle the spareribs, griskins, and blade bones, and hang them up until wanted; pound a quarter of a pound of saltpetre very fine, and put two ounces on each ham, and lay the hams on a dish, the rind side down; lay the bacon on a salting bench, and put two ounces of saltpetre on each flitch; next day, make about four pounds of salt and one pound of coarse sugar very hot in a frying-pan, and rub one half on one ham, and the other half on the other; be sure and rub it well in with the hand; then put the hams in the salt bin, but do not put any brine to them, they will make a sufficient quantity; lay them on the rind side; be sure and put as much salt as you can where the hock is cut off, and likewise take out any kernels that can be got at, and cut out all the veins; when the hams have lain one week, then rub them over with the brine that they have made, and turn them on the other side; they should lie a month or five

weeks in the salt, and rubbed over and turned every week; then hang them up in the chimney to dry. The chimney they are hung in should have a slow but constant fire every day while they are there; they will take about three weeks or a month; if convenient, there may be a few juniper berries rubbed in the hams before the saltpetre is put on, about one pound for two hams; there are other methods for curing hams, but this has answered well with me.

N.B. Hang the hams and bacon as high in the chimney as you can: put about six pounds of salt, and one pound of coarse sugar in a frying-pan to make hot, when very hot rub one half on each flitch, and lay the flitches one on the other; put a pan under the spout of the bench to catch the brine; the bacon should be turned once a week; that is, put the bottom flitch at the top; and if you think it wants any more salt, put it to it; but too much salt spoils the bacon, as well as too little; mind to put as much salt where the hocks were cut off as you can; do not make a hole in the flitch to hang it up by, but tie a string very tight round the hock, and hang it up by that, and dry it the same as the hams; it is not required generally for cooks to cure the bacon and hams; but I think it right to give young men, who served their times at taverns in London, and women cooks the same, an idea how to manage bacon, if required of them to cure it. After the bacon is well dried, it is a good method to pack it up in a chest for that purpose; put very dry malt dust at the bottom of the chest, and plenty between each flitch; the hams are best by themselves, packed up the same way.

Sausages.

The trimmings from the hams, and part of the griskin, fat and lean, equal quantity, should be first cut very fine with a knife, (be careful to take all the sinews out); then chop it very fine with chopping knives; season it (when done chopping) with pepper and salt, and a little fine spice; put a little sage chopped very fine, and mix it well after seasoning; then put it either in skins, or a pot; if in a pot, press it down very hard, and put a little pepper and salt on the top; a pot is the handiest for family use, as it will keep longer. When wanted, roll them up, and fry them in clarified butter.

Truffles for keeping a Year, or longer.

Brush the dirt very clean from them after washing them in several waters, and put them into a stewpan; put as

much very strong stock, and half the quantity of fat from a brown braise, a quart of sherry to about six pounds of truffles, one dozen of onions, a faggot of sweet herbs, and a few blades of mace tied up in the faggot; put the stewpan on a slow stove to boil for one hour; then take them out, and divide those which you wish to send for second course, which should be the largest and roundest; peel the others, and put them in sweetmeat pots, the unpeeled the same; skim the fat from the braise, and clarify it; boil the other part to a glaze, pour it over the truffles, and then the fat while quite hot; the truffles should be entirely covered.

N. B. The reason for peeling the truffles that are wanted for entres, &c. is that they are ready at a short notice, take up less room, and do not waste the glaze that they are preserved in, which is very valuable for giving the proper flavour to the sauce.

Mushrooms, either for First or Second Course.

Pare the mushrooms the same as an apple, put them into water, and squeeze a lemon in the water; then put about two ounces of butter into a stewpan that will hold a quart of mushrooms; put in the mushrooms with a little pepper and salt, and the juice of two lemons; put them over a slow fire to draw down; they discharge a great deal of liquor, and should remain on the fire until the liquor is boiled away and becomes quite dry, but be careful not to let them stick to the bottom of the stewpan; when done, put them into sweetmeat pots, fill them three parts full, and fill the pot up to the top with clarified butter while quite hot.

N. B. The pots will not require to be covered over when they are wanted for use; put the mushrooms into a stewpan to warm, strain the butter from them, and put them into either brown or white sauce, according to what they are wanted for; by following this method you may have mushrooms the year round.

Peas for Winter Use.

I have mentioned them in another part of this work, by preserving them in salt and water; but I have tried the following method this year, and find it to answer better; they are done as follows: put about two ounces of butter into a stewpan, a few spoonsful of good stock, a little chopped onion, one quart of peas, and a table spoonful of sifted sugar; put them over a slow stove to stew until the peas become quite dry, then put them into a preserving-pot deep

enough to be only three parts full, then fill the other part up with clarified butter.

N.B. Put it over the peas as hot as possible, without burning the butter; by putting the butter over them hot it will stick to the peas, and keep the air out better; when wanted, warm and strain the butter from them, and scald them in a little good stock; pour the stock from them, and put a little sauce either white or brown, and about a table spoonful of sifted sugar, and a little pepper and salt; when you are dishing the peas, you should take them up with a cullender spoon, by way of draining the sauce from them.

Artichoke Bottoms.

Cut the leaves from the artichokes within an inch of the bottom, by way of their taking up less room in the saucepan they are boiled in; when done sufficiently for the choke to pull out, take them up and pull out the choke, and trim the under part of the bottoms, and put them on earthen or pewter dishes to dry, either in a very slow oven or a hot closet; the slower they are dried the better; when dried, put them in paper bags, and hang them up in a dry place; they will keep good for several years: when they are wanted for use, soak them in warm water until quite soft.

French Beans.

They should be gathered when full grown, but not to have any seed in them; it is immaterial what sort; the scarlet runners are as good as any for the purpose; make the brine as follows: put water (according to the quantity of beans you intend to preserve) into a pot, and as much salt as will be the means of bearing an egg to about the middle of the water; then put it on to boil for at least three hours, but it should not boil quick, as by so doing it would waste too much; put the French beans into stone jars about three parts full; when the brine is quite cold, fill the jars within about an inch, and the remainder part with salad oil; tie a bladder over them; they will keep good the year round; before using soak them in warm water, and change it several times; when they are put to boil, be particular that the water boils very fast before the beans are put in, and kept boiling until they are done.

N. B. There is not the smallest doubt but French beans would be a very good and wholesome vegetable to take to sea on long voyages, as the salt is very easily extracted by putting them in warm water for about two hours before

using: the expense of trying them would be very trifling. The early part of September is the time they are very plentiful, and generally cheaper or as cheap as any vegetable.

Sorrel for Winter Use.

The sorrel should be picked so as to be very free from the stalk, and washed in several waters as it is very apt to be gritty; chop it very fine and squeeze the water from it; then put a bit of butter into a stewpan, a slice of lean ham, and one large onion chopped very fine; about two table spoonsful of good stock, and then the sorrel; put the stewpan on a slow stove to simmer until it becomes quite dry; then put it into a deep sweet meat pot, and cover it over with hot clarified butter.

N. B. The butter, ham, and stock, mentioned is intended for one dish of sorrel; season it as described in sorrel sauce.

Turtle Herbs, dried.

Take basil, pot marjorum, sweet marjorum, orange thyme, lemon thyme, and common thyme, parsley four times the quantity of the other herbs; put them to dry gradually (so as to take four or five days to dry) when quite dry, rub them with the hand through a hair sieve; then put them in a cannister, or a bottle, and keep them in a dry place; they will be found very useful for seasoning forced meat and many other purposes, and not the smallest expense. They will keep good for years.

Turtle Herbs in glaze.

Take marjorum of both sorts an equal quantity, half the quantity of basil, four times as much of parsley; lemon, orange, and common thyme the same quantity as marjorum, all picked from the stalks; to a large handful of each herb put one pound of shalot, two pottles of mushrooms, chopped very fine, two pounds of lean ham, a few truffles, if to be had, as they help the flavour; put into a stewpan one pound of butter, one quart of the best stock, and then the herbs, ham, &c. put the stewpan on a slow stove to stew very gently for three or four hours, or until the stock is quite reduced, and the herbs and ham quite tender; then rub them through a tammy; then put them into a stewpan, and one quart of glaze made from the best stock, or the bottom of braises, put them on a quick stove, and keep stirring them while on the fire, which should be until the glaze is reduced one quarter, or until the herbs become quite thick, and be-

gin to stick to the bottom of the stewpan: then put it into oval or round potting pots, as they are more handy than deep preserving pots for cutting out small quantities; those herbs will retain their flavour for six years, or longer. I have had them by me for that length of time, and found them equal in goodness to the first day. Turtle herbs done in this manner will be found very useful for mock turtle, calves head hash, matelot of different kinds of fish; it takes but a small quantity to give the proper flavour to the abovementioned uses, about a quarter of an ounce to a pint of sauce, and so on to a larger quantity.

N. B. They would be found very useful to take to the East or West Indies; if they should happen to be mouldy, a little hot water will take it off, the mouldy taste will not penetrate.

Portable Santé Herbs to take to Sea or for Summer Use.

What is meant by santé herbs is as follows:

Shred turnips, the red part of the carrot, green onions when in season, at other times, Spanish onions, if to be had, if not, common onions, celery, picked chervil, cabbage-lettuce; as to quantity, that must depend upon how much soup is wanted (about a pint of herbs when stewed down will do for two quarts of soup santé) when the herbs are all cut and washed particularly clean (as the lettuce and chervil are very likely to be gritty if not well washed) put them into a soup pot or stewpan, and if asparagus is in season, add one pint of asparagus peas to the quantity of herbs that will be sufficient for two quarts of soup) put about one pint of good stock to them, and put them on a slow stove to draw down until quite dry; then put about half a pint of good glaze to them, and let them simmer in that for a few minutes; then put them into oval or round potting pots; fill the pots three parts full, with the herbs, and the next day fill them up with boiling hot glaze; each pot should hold about one pint; when wanted for use, put two quarts of water into a small soup pot or stewpan; when it boils, put the santé herbs in; perhaps it may want a little salt, and one small lump of sugar, will be a great advantage to the soup.

N. B. The herbs done in this manner will be as good in six months as they were the day they were first done; if kept in a damp place they will be apt to get mouldy, but the mouldy taste will not penetrate; pour a little hot water over the herbs and the mould will come off, and leave no taste behind. Tavern-keepers and those who sell soups would

find a great advantage by having santé herbs by them for summer use.

Glaze for Lardings, &c. &c.

Let the stock that is intended for this use, be as clear as possible, and of a pale colour; (if the stock is not clear, it should be cleared with eggs, and run through a jelly bag) boil it over the fire, until it hangs to the spoon; when done, put it into a glaze kettle. The glaze kettle is made similar to a milk kettle, and of the best double block tin. When the glaze is wanted for use, put the kettle into a stewpan of water by the side of a stove.

Partridges or Pheasants, preserved for Entres and Pies, for Dinners and large Entertainments, when Game is out of season.

Those for pies should be boned and filled with faree, and two raw truffles put in them. The bones of the partridges or pheasants to be put in a stewpan, and two old fowls, a nuckle of veal, about three pounds of lean ham, cut in slices, half a pound of shalots, a faggot of sweet herbs, a few blades of mace, a pint of good stock, and a pint of sherry; then cover the bones, &c. with sheets of bacon, and the partridges on the bacon, and cover them over with bacon and a sheet of paper cut to the size of the stewpan, by way of keeping in all the steam; put the stewpan over a slow stove, to simmer very gently, until the partridges are tender, but not so as to break: be careful that the liquid does not come to the partridges, as they should be done by the steam. When they are done, take them out, and put them in baking dishes or what you intend to put them by in; then fill the stewpan up with the best stock, and let it boil very gently for three or four hours, then strain it off, skim the fat from it, and boil it down to a glaze (but not quite so low as for glazing) pour the glaze while hot over the partridges, then clarify the fat that you skimmed off the liquid, and the fat from any other braise that may be at hand, pour it over the partridges while hot. The fat should be at least one inch deep, and the birds entirely covered.

Pheasants are done in the same manner. Those that are intended to be served up hot, for the first course, either with cabbage or truffles, should not be boned, but filled with farce, and a truffle put in them; the legs should be drawn in the same as chickens for boiling. Those that are intended for a cold pie should be done as follows: raise a pie according

to the number of birds you intend to put in, lay a thick layer of good farce at the bottom; then take the fat off the partridges, and put them in the pye, (but not the glaze) cover them with farce and then sheets of bacon or the fat of a cutling ham, which is what I generally use for all things that require to be covered with fat; in the first place, it generally has a finer flavour than bacon, and in the next, the fat of ham cannot be used in any other way, therefore it would be wasted if not so used; it answers two good purposes, which are, by giving a better flavour, and being economical; cover the pye in, ornament it, put it into a slow oven, and let it stay until it has baked about half an hour; then take it out, make the glaze hot that the partridges were taken from, and put a little good stock to it, to weaken it, and when hot, put into the pie (if truffles are to be had, about one pound to six partridges would be a great advantage to the flavour of the pie.) The same rule should be followed in making a pheasant pie, either put aspic over it, or, send some in a butter boat, which is the best way if the pie is for a side table, and to be used at dinner time: for ball suppers, put aspic over the birds by all means.

The partridges or pheasants that are intended for entres, should be warmed by the side of a slow stove; the sauce to be made from part of the glaze that belongs to the birds, and good stock; or by putting some of the glaze into coulis. Braise the cabbage in a brown braise, or with a ham, or any thing else of that kind.

For dishing and other particulars, see partridges and cabbage, page 36.

Woodcock Pie, cold.

Pass the woodcock off in a little butter and good stock, raise a pie, put some farce in the bottom, and a few slices of veal from the fillet, and upon that some more farce, and then the woodcocks, season them with chopped parsley, shalots, thyme, mushrooms chopped very fine, pepper and salt, a very little fine spice and cayenne pepper. Cover the woodcocks over with farce, and then with sheets of bacon, finish the pie, and put it in the oven: it will take three hours to bake. When done, have some stock of the very best sort, and about a pint of sherry to a pie that contains twelve woodcocks; and three parts stock to one of wine; put it in the pie while hot; be careful not to let any of the fat spill over the sides of the pie, for this reason, it soaks

into the woodcocks and makes them mellow, and helps the flavour.

N.B. Snipes will answer the same as woodcocks, only they will take less doing, of course.

Chicken Panado.

Boil a chicken in a little very good and clear stock, until quite tender; when done, take it up, and take the skin off the breast and legs, mince the breast and legs very fine, then pound it in a mortar, put the bones in the liquor the chickens were boiled in, and put them on the stove to boil, while the chicken is pounding; when pounded very fine, put it in a bason and a little of the stock the chicken was boiled in, mix it up with a spoon; when well mixed, rub it through a tammy sieve; while that is doing, reduce the remainder of the liquid the chicken was boiled in, nearly to a glaze: when the chicken is rubbed through the sieve, then put it into the stewpan that has the liquid belonging to it; put it by the side of a stove to make hot, but be careful that it does not boil; season it with a little salt, so as to make it palatable.

Mutton Panado.

Minee either the fillet of the inside of a chine of mutton when roasted, or the lean part of a neck or loin, then pound it in a mortar, mix it up with a spoon, then rub it through a sieve; when done, put it in a stewpan to warm very gently; be careful that it does not boil; season it with a very little salt.

N. B. Beef or veal panado, should be done the same way; it is not intended as a dish for the table, but for a person in ill health.

FISH.

A Turbot.

It should be put on in cold water, with a little salt and vinegar; when it comes to a boil, put cold water to it, take some of the hot out, and put more cold in; when it comes to a boil, take it off the fire, for fish should not boil up strong.

Salmon.

It requires rather more boiling than turbot, therefore it may boil by the side of a stove for a few minutes; the water should boil for crimped salmon before the salmon is put in.

A Cod's Head, either crimped or not.

It should be put on in cold water, and when it comes to a boil, put a little cold water, so as to stop the boil; serve it so twice, take it off the fire, but let it boil for a few minutes by the side of a stove.

Crimped Cod in Slices.

They should be put on in boiling water, when the fish is put in it will of course stop the boil: when it begins to boil again put a little cold water and let it simmer, by the side of a stove, for a few minutes; put salt in the water you boil it in, and a little vinegar. This should be a general rule for all boiled fish.

Soles boiled.

The same as crimped cod.

John Dorey.

It should be put on in cold water; when it comes to a boil put in cold water and take it off the fire; let it boil slow by the side of a stove for a few minutes.

Haddock, Whiting, or Small Codlings.

They are all taken the same method with in boiling. Put them in cold water and stop the boil; take them off the fire, and put them by the side, but do not let them boil.

N. B. All fish will take more boiling in winter than in summer.

A Brill.

It is dressed the same as a turbot.

Skait.

It should be put on in boiling water; a few minutes will do it.

Mackerel.

They should be put in boiling water.

Soles, fried.

They should be dipped in egg and then bread crumbs, and done twice over; fry them in lard; if for meagre, in clarified butter.

N. B. All fried fish should be done this way. Sole fillets, done with egg and bread crumbs and fried, look neat, besides being handy for the lady or gentleman who helps the fish; whiting and small haddocks may be done the same way.

Smelts are a good garnish, they are done the same as soles.

Broiled salmon is also a good garnish, it is peppered and salted and put on a tart pan, and put in the oven with oiled butter over it, then put it on the gridiron for a few minutes.

Fried Skait.

It should either be dipped in batter or done with bread crumbs; if dipped in batter it requires more lard or butter to fry it.

Roasted Sturgeon.

Put it on a lark spit and tie it on the roasting spit; baste it well with butter, make a good sauce of coulis, Madeira wine, anchovies, a squeeze of Seville orange, and a little sugar.

N. B. If for meagre use meagre stock to make the sauce.

Boiled Sturgeon.

Send anchovy sauce in a boat.

Baked Sturgeon.

Put in a marinade made of vinegar, white wine, six onions shreded, sweet herbs and celery cut in pieces; pour the liquid part over it, and the other some under and some over; put the marinade to the sturgeon over night; before it is put in the oven cover it well with bacon, put a pint of good stock, and put it in a slow oven; the time it will take depends on the size of the piece of sturgeon; when the sturgeon is done, take it out of what it was baked in, strain the liquor, and skim it quite free from fat; then put about two ounces of butter into a stewpan; let it melt; then add as much flour as will dry it up; put the liquor that the sturgeon was done in and a little coulis; boil it for a few minutes, strain it through a tammy sieve into another stewpan, season it with a little Cayenne pepper, put a little anchovy essence, squeeze a Seville orange, and put a little sugar; put the sturgeon on the dish, and the sauce over it. When for meagre use no stock or coulis made from meat.

Broiled Sturgeon.

Cut it as cutlets, broil it over a very clear stove; it will

not take many minutes; season it with pepper and salt on both sides; dish it round the dish and put piquant sauce in the middle.

For collops of sturgeon, do them the same as white collops, only put a little anchovy essence in the sauce.

Mackerel à la Mâitre d'Hotel.

They are cut down the back, seasoned with pepper and salt, and chopped mackarel herbs; put them on the gridiron to broil.

Fillets of Mackerel.

Fillet two mackarel, put about an ounce of butter into a stewpan, with mackarel herbs that have been chopped and boiled, and about two spoonsful of stock; put the fillets of mackarel in a stewpan, let them do gently for about ten minutes, then take them out and put them on the dish; put a little flour to the herbs and butter, and add a little beshemell; give it a gentle simmer, squeeze a lemon, put a little anchovy essence, put it over the mackarel.

Red Mullet.

They should be folded up in oiled paper, put in a tart pan, and put in the oven. Make the sauce from the liquid they discharge; put a bit of butter into a stewpan; when melted, stir a little flour in, and put what is come from the mullets, with a little Madeira, and essence of anchovy; send them up in the paper cases.

Pipers.

They are best baked with a pudding in them; put a little stock in the dish they are baked in; make the sauce from that; put essence of anchovy, and squeeze a lemon. Gurnets are done the same way: they are sometimes boiled.

Turtle.

The one that I am giving direction for dressing was between 90 and a 100lb. weight. Tie a cord to the hind fins of the turtle and hang it up; then tie another cord to the fore fins, by way of pinioning it, (that it should not beat itself and be troublesome to the person who cuts off the head) then cut off the head, (this do the evening before you intend dressing it). Lay the turtle on a block, on the back shell, then loose the shell round the edge by cutting it; then raise the shell off clean from the flesh. Next take out the gall with great care, then cut the fore fins off; all the flesh will come with them; then cut the hind fins off; take the

liver (as whole as you can) from the entrails; likewise the heart and kidney: then cut the entrails from the back bone and put them in a bucket, wash the shell in several waters to clean it from the blood, and turn it down to drain; in the mean time, cut the fins from the lean meat, and cut the white, or belly, shell into about twelve or fourteen pieces; turn up the back shell and take all the fat from it, (take it out the same as if you were skinning any thing) and put it into a stewpan: saw a rim of the back shell about six inches deep, (a strong lock saw is what should be used) cut it into about ten or twelve pieces, set a large stewpan on the fire full of water; when it comes to a boil, dip a fin in it for a minute or two, then take it out and peel it very clean; when that is done, take another; and so on, until all are done; then the head; next the shell, piece by piece; be careful to take off all the outside peel and shell; then put the shell into a stewpan, about eighteen large onions, and a faggot of turtle herbs; fill it up with water and set it on the fire to boil: when it comes to a boil, set it at the fire-side to boil slow until it becomes quite tender. Next cut the fore fins into four pieces each, the hind fins into two each, and put them into a stewpan that will just hold them: put twelve onions and a faggot of turtle herbs; put as much water as will cover the fins, and set them on a stove; when it comes to a boil, take it off and set the stewpan by the side of the fire to boil until the fins become tender, so that all the bones will draw out. Take up the fins and draw out all the bones with great care, then take up the other parts and do the same: do not mix them; lay them on different dishes, strain the liquor that both were boiled in into one pan; cut off the lean meat for entrés, such as for fricandeau, grenadines, collops, for roasting; boiling, as chickens, pâtés, cutlets, and semels; then put about a pound of fresh butter into a soup pot, and all the lean meat that is left, three fowls, a faggot of turtle herbs, a dozen onions, two pounds of lean ham, (this should be put at the bottom of the pot) and a bottle of Madeira wine; set the pot on a stove to draw down; be careful in not having too fierce a fire; when it has steamed for an hour, fill up the pot with the liquor that the fins and shell were boiled in; when it comes to a boil take the pot from the trivet, and set it at the side to boil very slow for two hours; then strain it off, pick what lean meat you want for the turcens, and put it in a stewpan with a little of the stock to keep it hot; while the stock is boiling set a person to scour and scald the entrails, you must be particular in seeing that they are very clean;

then cut them in pieces about two inches long, put them on to blanch in cold water, then wash them out, and cover the bottom of a stewpan with fat bacon, put in the entrails, about a quart of stock, a few onions, and cover them over with sheets of bacon, and over that a sheet of white paper; let them stew very gently for three hours, put in two lemons that have been peeled and cut in slices before they are covered with the bacon; the liver is best as a souties; the head belongs to the fins; put two pounds of butter into a large stewpan, with a pound of the prime part of a Westphalia ham, cut very fine, some chopped mushrooms, truffles, shalot, parsley, (double the quantity of any other herbs) sweet marjorum, knotted ditto, lemon and orange thyme, common thyme, basil, (about half as much as of the other herbs) a spanish onion, and a pint of good stock; set the stewpan over a slow stove to simmer for an hour, then put a plate full of flour, keep stirring it about for a few minutes over the fire, then put in the turtle stock, (by a little at a time, as were it all put in at once, you could not mix the flour so well) and four or five quarts of good stock, or as much as you think will be wanting, and one bottle of Madeira; let it boil for a few minutes, then rub it through a tammy, return it into a soup pot, and callipée and callipash with it, cut in pieces of about two inches square, or thereabouts; put the fins into another soup pot, and some of the turtle soup with them; put force meat and egg balls to both; the green fat should be boiled by itself in stock and a little Madeira wine; when done, cut it in small pieces and put it to the soup; season the soup with Cayenne pepper, and a little fine spice; be careful in using Cayenne pepper, it is easier for the company to add a little than to take it out: squeeze four lemons and three Seville oranges into a bason, and put a pint of Madeira wine, a table spoonful of sifted sugar, and a little salt, if wanted; put three parts to the soup, and the other to the fins; this should not be put in until a few minutes before dishing time: be careful that it does not boil after the lemon is put in; if the shell is sent up to table, put a rim of hot paste round it, ornament it as fancy directs; put it in the oven with a little of the turtle stock; when sent to table fill it as you would a tureen; put what lean meat you have in the tureens before the soup; if the lean meat is put to the soup it is apt to boil to pieces and spoil the look of the turtle: if the turtle is for meagre, use either fowl, veal, or ham; but none of the lean meat can be spared for made dishes, as it will all be wanted for the soup.

CONFECTIONARY.

Raspberry Jam.

The raspberries should be gathered in a dry day, otherwise they lose their flavour; and if not used immediately, they are very apt to get mouldy. To one quart of raspberries, put one pound of lump sugar, first being pounded, (but not sifted) then put the sugar and raspberries into a preserving pan, and put it on a slow stove, to draw the juice; when the juice is drawn out, put the pan on a quick stove to boil for fifteen minutes, (it should be kept stiring during the time it boils, otherwise it will stick to the bottom and burn) then take the raspberries up with a spoon that has holes in it; (there are spoons for that purpose, which are sold at all the braziers;) and put them into pots. Boil the sirup about ten minutes longer, or until it comes to a jelly, which may be known, by dropping a drop on an earthen plate; when the jam is about half cold, put the sirup over it; next day, put paper diped in brandy, (silver paper is the best for that purpose) then cover the pots over, first with bladder and then with paper.

N. B. Preserving pans, spoons, and slices, should be either planished copper or silver.

Barberries, for Deserts, or for Second Course Pastry, &c.

They should not be pulled until quite ripe. If for deserts, tie several bunches together, so as to make them look like a bunch of grapes; weigh the barberries against an equal quantity of lump sugar; (the sugar should be pounded, but not sifted) then put them both into a preserving pan, and put the pan on a slow stove, to draw the juice from the barberries; when the juice is drawn out, put the pan on a quicker stove, to boil for about fifteen minutes; then take the bunches up with a slice, and lay them on a hair sieve laid on a dish; when they are quite dry, lay them in the pots, which should be long; put what sirup drained from them into the preserving pan, and put the pan on the fire to boil for about ten minutes, or until the sirup becomes a jelly; then pour it over the barberries; next day cover them over the same as raspberry jam.

Barberries for the kitchen use, should be stripped from the stalks; in all other points do the same as the bunches.

Raspberry Jelly.

Pick the raspberries the same as for jam, and put one pound of sifted lump sugar to one quart of raspberries; put both into a preserving pan, and put the pan over a very slow stove to draw the juice; let it simmer for an hour; then strain it through a hair sieve; boil the juice for fifteen minutes, or until it comes to a jelly; put it into pots or glasses; next day, cover it over, as before-mentioned. It will be found very useful for ices, creams, for second course, or supper, and many other uses. The raspberries will do to mix with currants, for tarts, puddings, &c. &c.

Barberry Jelly.

Pick the barberries from the stalks, and weigh them against an equal quantity of sugar; put both into a preserving pan; put the pan on a very slow stove, and let it simmer for an hour; then strain the juice through a hair sieve; return it into a pan and put it on a quick stove; boil it for fifteen minutes, or until it comes to a jelly; which will be known by dropping a little in the bottom of one of the sweetmeat pots; when cold, cover it over as other sweetmeats. Barberry jelly will be found very useful, either for creams, ices, or to put on small pastry for second course

N. B. It would be useful in all families to have barberries by them, as they answer every purpose equal to the tamarinds; indeed they have a much finer acid belonging to them.

Apricot Jam.

Peel the apricots, and cut them in quarters; take out the stones, but do not throw them away, crack the stones and take out the kernels, blanch them the same way as almonds, and put the kernels in a bottle, and fill it up with white brandy, and it will be found very useful to both cook and confectioner, as it makes one of the finest bitters that is known, and gives a particular fine flavour to all kinds of creams; weigh the apricots, and put half the quantity of sugar as of apricot into a preserving pan, and at the rate of one pint of water to one pound of sugar, and put it on a brisk fire to boil; when it comes to a boil, skim it very clean, and let it boil until the sugar begins to hang to the spoon, then put in the apricots, and let them boil for fifteen minutes; keep stirring them with a silver or wooden spoon; when done, put them in pots for the purpose; next day put paper, and

cover them the same as other sweetmeats. Some put the kernels among the jam, but the kernels are of better use by putting them in brandy.

Apricots whole.

Pare them very thin and even, split them on one side so as to take out the stone without dividing the apricot; weigh the apricots, and put half the weight of sugar, and one pint of water to one pound of sugar; put it into a preserving pan, and put it on to boil, skim it clean as the scum rises. It should boil until the sugar hangs to the spoon; then put in the apricots, and let them simmer very gently for about ten minutes, then take them up with a slice, and lay them in the pots; put the sirup on the fire, to reduce it to the quantity wanted to cover the apricots.

Apricots in Brandy.

Make a very weak sirup, at the rate of half a pound of sugar to two quarts of water, boil it for half an hour, and be careful to skim it until quite clear; take it off the fire, and put in the apricots one at a time, for fear of brusing them; then put them on a very slow fire, to simmer very gently for about five minutes, have a bunch of feathers, and wet them in the sirup, and turn the apricots with them; a spoon or any thing of that sort would bruise them or crack the skin, which would spoil the look of them, for they should look as blooming as if they were fresh gathered; when done, take them up with a cullendar spoon, and lay them on a cloth to dry, and soak up any sirup that they may discharge; when cold, put them in glass jars, one by one, fill the jars up with white brandy, put the kernels with them, first blanching them, and a quarter of a pound of white sugar candy, pounded, to one bottle of brandy. Put a bladder on the jar, and paper over that.

N. B. Do not put any of the sirup with the apricots; as to their being sweet is of no consequence, as there is always sugar on the table with the desert; the apricots should be of the very finest growth and colour.

N. B. Peaches and nectarines are done exactly the same way.

Brandy Cherries.

Cut part of the stalk from the cherries, and put them in glass or any other jars; put about half a pound of white sugar candy to every quart of brandy, and about one dozen of cloves; fill the jar up with white brandy if convenient,

if not, the best to be had; a few peach or apricot kernels will add much to the flavour of them; if neither can be conveniently procured, put a few bitter almonds, first blanching them; tie a bladder on the jar, and paper over that; be careful the cherries are not over ripe; if too great a quantity of sugar is put to the cherries, it shrivels them up and makes them tough. They will keep good for ten years.

Red Currant Jelly.

Pick the currants from the stalk, and put them into a broad pan, similar to a milk-pan: to about four quarts of currants, put about one pound of sifted lump sugar; put it to them the day before you make the jelly; (by putting the sugar to the currants it draws the juice out) put the currants into a preserving-pan over a very slow stove to simmer gently for about twenty minutes; the slower they simmer the better they will discharge the juice; when you think they have discharged all the juice, strain it first through a hair sieve, and then through a jelly-bag, while quite hot, as it will run the faster; to each quart of juice put one pound of lump sugar, pounded; put it in a preserving-pan over a quick stove to boil for twenty minutes; you will know when it is boiled enough by dropping a little on a plate; when done, put it into either pots or glasses, and cover it the same as other sweetmeats. If you wish to have it of a light colour, put one half white currants.

N. B. The currants should be thoroughly ripe.

Oranges preserved whole.

Cut a piece out of the top of the orange (where the stalk grows), big enough to admit a tea-spoon; scoop the pulp out, put the oranges in water, and let them remain there three or four days; change the water every day; strain the juice, and put it by until wanted; put the oranges on to boil, and when they come to a boil change the water and put them on again; boil them until tender, but not so as to lose their shape. For one dozen of oranges make a sirup as follows:—put two quarts of the water the oranges were boiled in, and four pounds of single refined sugar, into a preserving-pan; put it on the fire to boil until the sugar begins to hang to the spoon, then put in the oranges and the juice; put the pan over the fire to boil slow for about ten minutes, then take them up with a spoon and put them into a large bason, pour the sirup over them, and set them by till the next day; then put them on to boil very slow for about ten minutes, take them up with either a slice or a

spoon, and put them into either glass or yellow jars; boil the sirup about five minutes longer, then pour it over the oranges; when cold, cover them over the same as other things of the kind.

N. B. Lemons may be done the same way. The month of March is the best time for getting Seville oranges.

Apple Jelly.

The apples should be gathered when full grown, but not the least ripe; it is immaterial what sort they are; cut them in quarters without peeling them; to about a peck of apples put one gallon of water; put them on to boil for four hours; they should not boil very fast; strain the water from the apples, and put it by until the next day; then strain it through a lawn or tammy sieve into a preserving-pan, and to each quart of the liquid put a pound and a half of lump sugar; put it over the fire to boil quick, take the scum off, and boil it for twenty minutes; then put it into pots or glasses, and next day paper them, &c. the same as before directed. Apple Jelly will be found very useful either for second course, pastry, or deserts.

Dried Apples, for Desert, &c.

The best apples for this purpose are the stone pippin, they should be free from blemishes, and not over ripe; put them on baking sheets, and put them in an oven that has been heated and used in the course of the day, and let them stay all night; take them out next morning, and if not done enough, put them in the next night, and so on until they are quite soft; then pinch them between your finger and thumb, by way of making them flat; lay them regular, on a board for the purpose, and put a piece of the same size over them, and a weight heavy enough to press them quite flat, but not to burst them.

N. B. The slower they are dried the tougher the skins will get, and bear more pressing, without bursting.

Damsons for Pies, Tarts, &c.

They should be quite ripe, and gathered on a dry day; pull the stalks out, and put the damsons in jars, fill them three parts full, and put moist sugar, at the rate of one pound to three pounds of damsons; cover the jars over with paste made with flour and water; put them in a very slow oven the last thing in the evening, and let them stay all night; take them out next morning, and strain the sirup from them through a hair sieve; let the damsons remain on the sieve

to drain; put the sirup in a preserving pan, and put it on the fire to boil for about ten minutes; return the damsons into the jar, and put just enough sirup to cover them; next day, put clarified mutton suet about one inch deep over the damsons; the day following paper them over.

Damson Cheese.

It is made from the sirup of damsons, by boiling it down very low. so as to become a thick substance; it is very apt to burn if not paid particular attention to, by stirring it now and then with a slice or spoon; when done, put it in round or oval potting pots, the shallower the better, as it will be more handy for cutting out; crack the stones, and take out the kernels, blanch them the same as almonds, and put the kernels to the cheese while hot.

N. B. The kernels should be prepared before you put the sirup over the fire.

Bottled Gooseberries.

The gooseberries for this purpose should be the hairy kind, and full grown, but not the least appearance of being ripe; they should be gathered on a dry day; top and tail them, and put them in wide mouth bottles that are made for the purpose; put the bottles into a fish-kettle, or something of that kind, and fill it up with cold water; put it over the stove to boil, when the gooseberries change colour all through, take them out and put them by until the next day; put some gooseberries into a stewpan, and fill it up with water at the rate of half a pint of gooseberries to three pints of water; put it over the fire to boil for about one hour; then strain the liquor from the gooseberries, and when quite cold, fill up the bottles with the water, only leaving room for about one inch of salad oil, then cork the bottles, have bees wax and resin, of each an equal quantity, made very hot in an iron ladle, or any thing that will answer the purpose; dip the top of the bottle in so as to cover the cork and the rim of the neck of the bottle; when done, put them either in the cellar or store room.

Gingerbread in Cakes and Nuts.

Six pounds of treacle, one pound of fresh butter, two pounds of flour, one pound of coarse moist sugar, a quarter of a pound of citron, a quarter of a pound of dried lemon peel, a quarter of a pound of orange peel, all to be cut very fine; half a pound of ground ginger, four lemons grated, and four Seville oranges (if to be had) rub the butter and

flour together so as not to leave any lumps; then rub in the ginger, sweetmeats, sugar, and the grated lemon and orange peel: then make a hole in the middle of the flour, &c. then pour in the treacle, and mix it up with two spoons; when well mixed, then prepare the baking sheets in the following manner (sheet iron is best for this purpose); make the sheets very clean; then put them in the oven to warm; then dip a paste-brush into warm clarified butter, and brush the sheets lightly all over: then drop the gingerbread on the sheets in regular rows, and leave about two inches between each drop, otherwise they will run together, and will not look so neat; about a tea spoonful in each drop will be quite sufficient; a very few minutes will bake them; the oven should be about the heat after the drawing of bread; when taken out of the oven put them to cool before taken off the sheets. If you want to make nuts, mix one pound more of flour to what is left from the cakes.

N. B. When baked, the gingerbread should be put either in covered glasses, or covered yellow jars, and kept in a dry place; then it will keep crisp for several weeks or months.

Pound Cake.

Weigh one pound of flour, one pound of sifted lump sugar, one pound of currants, and grate the rind of two lemons, mix all together by rubbing them between your hands; then put one pound of butter into a wooden bowl (for that is best for the purpose); put it before the fire to soften if the weather is cold; in summer there will be no occasion; when the butter is a little soft beat it up with your hand until it becomes like cream; then break ten eggs into a proper sized pan of the deep kind; whisk them up until they become quite frothy; then put about one-third of them to the butter, and beat them up with the hand until well mixed, then put in half what is left, and mix that until it sticks to the bowl; then put in the remainder, and mix it up well; when it sticks to the bowl you may be sure it is well mixed, (and certain of its being light); then put in the flour, &c. and mix all well together; have cake-hoops or moulds papered, and put them in the oven; the proper heat the oven should be is about the same as when the bread is just drawn; if a larger cake, of course the oven must be rather hotter; if the oven is too hot, the cakes will be burnt before half done. The way to know when they are done, is by putting a knife down the middle; if the knife comes out

quite dry, then the cake is done. Cakes of this description should be well soaked.

A Rich Plumb Cake.

Take one pound of flour, one pound of sugar, two pounds and an half of currants, two ounces of citron, two ounces of dried lemon peel, two ounces of dried orange peel, all cut very fine, two ounces of sweet almonds cut in quarters, about a tea spoonful of pounded spice, such as nutmegs, cloves, cinnamon, and mace (not a tea spoonful of each, but when mixed); mix all well together the same as for a pound cake, and follow exactly the same directions; for finishing add one glass of brandy after the flour, &c. is put in.

N.B. If for a large cake, use double or treble the quantity of every thing according to the size the cake is wanted.

Iceing for Rich Cakes.

Put one pound of very fine sifted treble refined sugar into a bason, and the whites of three new-laid eggs; beat the sugar and eggs up well with a spoon until it becomes very white and quite thick; the more it is beat up the whiter and thicker it will get; when done put it over the cake with a spoon, smooth it with a knife, and garnish it according to fancy.

N.B. Put the ornaments on before the iceing becomes dry.

Queen Cakes

Are made exactly the same as pound cakes; there are tin moulds on purpose to bake them in; the moulds should be well buttered, and when done with wiped while hot, and not washed.

A Plain Cake.

Is made the same as a pound cake, only leave out the currants.

N.B. A few caraway seeds give it a pleasant taste.

Sponge Biscuits, or Cakes.

Take fourteen ounces of very fine flour dried and sifted, one pound of lump sugar sifted through a lawn sieve, and the rind of two lemons grated; put a deep pan either over a very slow stove or before the fire, so as to make the pan quite hot; (be very careful that the pan is free from grease, if the pan has been used for any thing else, rub the inside

with a little flour) break twelve eggs into a bason, then put them into the pan, and whisk them up until the eggs become quite thick, then put in the sugar, and whisk it up for about five minutes over a very slow stove, then let it stand while you are buttering the pans, which require very great attention; the butter should be worked about the pans until it becomes like cream, and very thick; then beat up the eggs again for about five minutes; then take the whisk out, and knock it on the sides of the pan to get the batter from it; then put in the flour and lemon peel, and mix it up with a spoon; then fill the pans, put them on a baking sheet, and sift a little sugar over them through a lawn sieve, and put them in the oven; the oven should be very quick, they will not take many minutes; when done take them out of the pans, and lay them on a dish bottom upwards; wipe the pans very clean while hot.

N.B. This batter will do for Naples biscuits, and different kinds of drops. Naples biscuit moulds are different from the sponge cake moulds; they are to be had at any tin-shop.

Lemon Cake.

Is made the same as the sponge biscuit, only baked in one large mould instead of small ones; the mould should be well buttered, and dusted with flour and sifted sugar mixed; for a change, you may put a few currants in, and the same in the bottom of the sponge biscuit pans.

Shrewsbury Cakes.

To one pound of flour rub in six ounces of fresh butter, four ounces of currants, and four ounces of sifted sugar, wet it with water, and a little cream or new milk; be careful not to make it too wet, as it would oblige you to use more flour, which would make the cakes too poor of the butter; roll them out and cut them in what shape you think proper; put them on baking sheets, being first buttered over a little and dusted with flour; a slow oven is best for them.

Small Tea Cakes.

Rub a quarter of a pound of butter into one pound of flour, mix a quarter of a pound of sifted lump sugar, and wet it with water; when made up, divide it in two equal pieces; put one ounce of caraway seeds to one piece, by way of having two sorts; then rub the paste out very thin, and cut it out with a small round paste cutter, butter a

baking sheet very little, and dust it over with flour; lay them regularly on baking sheets, and bake them in a very slow oven; they should be of a very light brown.

N. B. They should be kept in a dry place, either in a covered glass such as the pastry-cooks use, or a covered pan. Small cakes of all deseriptions should be kept this way.

Apricot Ice.

Mix half a pound of apricot jam in one quart of eream, when well mixed put a little more sugar if wanted, and a small glass of ratifie or brandy that has kernels in it (which is nearly the same thing); rub it through a tammy sieve, or a very close hair sieve; then put it into the freezing-pot, and put that into the ice-tub, work it well round until it sticks to the sides, then scrape it off with a slice for that purpose, and go on working it round in the ice until it is all froze and come to a thick body; then leave it covered up in the iee for half an hour; then take it out with a spoon and put it into the moulds; put paper at each end of the mould by way of keeping the ice from sticking to the lids; bury the moulds in the ice; when wanted, dip the moulds in eold water to make them turn out the ice smooth; the turning out of iees should be left to the last minute.

N. B. Ice for freezing should be pounded into small pieces, and mixed with salt.

Raspberry Ice.

Rub one quart of raspberries through a tammy, put one quart of cream, and sweeten with sifted lump sugar; finish the same as the apricot.

N. B. If the ice is made when the fresh raspberries are out, use raspberry jam; mix half a pound of jam to one quart of eream, and rub it through a tammy sieve, or a tammy.

Strawberry Ice

Is made the same as raspberry, either fresh fruit or jam.—All ices made from the juice of fruit are called water iees.

N. B. They are mostly used in hot weather.

Orange Ice.

To make one quart squeeze one dozen of China oranges, and strain the juice through a hair sieve, put a sufficient

quantity of cold water that has boiled to make up the quart, sweeten it with lump sugar, add a small glass of brandy, and finish it the same as other ices.

Lemon Ice.

Lemon ice is made the same as orange; all water ices should be made very rich, with fruit and sugar.

Barberry Ice.

Mix half a pint of barberry jelly (see barberry jelly) with one quart of cream.

N. B. The jelly should be warmed before put in the cream; finish as other ices. If you wish to have it of a higher colour than the barberries make it, use a little cochineal.

Barberry Water Ice.

Warm one pint of barberry jelly, when warm, make it up a quart with water that has boiled, add a little sugar and a glass of brandy; finish as other ices. Peach ice is made the same way as apricot and nectarine.

Lemonade.

To make four quarts, peel twenty-four lemons as thin as possible, so as not to have any of the white part to what you peel off (as that would make the lemonade bitter) put the peel into four quarts of water, and put the water, &c. into a stewpan, and put it on the stove to boil very slow; while that is boiling, squeeze the lemons, and strain the juice into a jug that is intended for the lemonade; put a sufficient quantity of lump sugar, and cover it over until wanted; the lemon peel should boil at least two hours; when done, strain it off through a tammy sieve, and put the water the peel was boiled in to the lemon juice and sugar; taste it that you may know whether it is sweet enough; put it to cool, when cold, put it in a decanter, and keep it in a cool place.

N. B. Orangeade should be made and managed the same way as lemonade.

Use half China and half Seville oranges when to be had.

Orgeat.

To make four quarts blanch one pound of sweet almonds, and two ounces of bitter almonds; put them into a mortar,

and pound them until fine enough to go through a tammy; wet them with a little water while pounding them, by way of keeping them white; when rubbed through the tammy put them into a bason, and sifted sugar sufficient to sweeten the quantity wanted; put a little water that has boiled, and stood to be cold, to blend the almonds and sugar; when they become quite smooth, then put more, by little at a time, until there is a sufficient quantity; then put it into decanters to be ready for use.

N. B. If the almonds should settle give the decanter a shake.

INDEX.

	Page
ALEMAND Sauce	643
Almond Cheesecakes	408
—— Puddings	660
Amiens Pie, raised	53
Anchovy Butter	647
—— Toast	78
Apple and Barberry Tart	125
—— Compote of, à la Crême	336
—— Dried	681
—— Fritters	88
—— Jelly	681
—— Pie	81
—— Pie with Custard	129
—— Tourtes	228, 439
Aprieot Pie	422
—— Iee	686
—— Jam	678
—— Tart (green)	293
—— (ripe)	426
—— Tartlets	23
—— Tourtes	17, 439
Aprieots, whole	679
—— in brandy	679
Artiehokes	384
—— Bottoms (dried)	666
—— (fried)	180
—— Bottoms	50
—— Bottoms à l'Italienne	41
Asparagus	7
—— and Eggs	66
—— Peas	52
—— Soup (clear)	157
Aspic of Brawn	156
Atlets of Crayfish	439
—— Livers	92
—— Oysters	174
—— Palates	315

B.

Bacon and Beans	383
—— and Ham	663
—— Chine, roasted	620
—— Chine and Greens	30
—— Spareribs	42
Barberry Iee	687
—— Jelly	678
—— Tourte	135
—— Water Ice	687
Barberries preserved	677
Basket of Pastry	23
Beef Collops	87
Beef Kidneys	231
—— forced and shreaded	599
—— Olives and scooped Potatoes	80
—— with Sauce Restauret	36
—— Palates in Cutlets	41, 397
—— rolled	6
—— Roast	7
—— Ribs of, roast	23
—— Steaks	122
—— Pie, raised	60
—— in a dish	258
—— and Lark Pudding	271
—— and Oyster Sauce	504
—— Tea	641
Beet Root	125
—— and Spanish Onions	512
Blade Bone of Pork	503
Blanc Mange	65
Blanquet of Fowl	72
—— & Cucumbers	389
—— Fowl and Truffles	48
—— Poulard & Mushrooms	48
—— Veal	73
Bœuf de Chasse	648
Boiled Fowls and Celery Sauce	13
—— and Beshemell	20
—— Neck of Mutton	29
—— Chickens and Tarragon Sauce	14
—— Fowls and Oyster Sauce	22
Brandy Cherries	679
Brawn	7
Braise, brown	640
—— dry	641
—— white	640
Breast of Fowl larded and an Eminee	109
—— legs forced and Asparagus Peas	279
Breast of Lamb and Cucumber Sauce	41
—— rolled, cutlets larded, and sorrel sauce	94
—— braised and spinage	197
—— grilled	41
Breast of Veal braised	53
—— and mushrooms	287
—— and Peas	43
—— à la beshemell	461
—— à la flumond	27
—— à l'Italienne	78

Page

Breast of Veal with truffles à l'Italienne 184
———— ragouted whole 5
———— venison stewed and roots 15
Bread Puddings . . 676
—— Sauce . . . 7
Bout Saigneux with sauce hachis 196
Brill . . . 672
Brisket of Beef stewed and roots, or tremblanc 13
Broiled Fowl and mushroom sauce 165
——— Mushrooms . 66, 107
——— Salmon and Capers . 159
Broth, for filling up the stock pot 638
Bubble and Squeak, or fried beef and cabbage 463

C

Calves Ears 55
——— feet and asparagus peas 104
———— au gratin and Spanish sauce 213
———— and spanish sauce, or Espagnole 285
———— and white Italian sauce 376
Calves Head hashed and grilled . 3
—— Liver and bacon . . 127
Capilotade of Fowl . . 169
———— Duckling . 169
———— Duck & small onions 505
Capon à la Broche . . 101
—— roast . . . 149
Cardoons . . . 137
Carp (baked) . . . 398
Carrot Soup . . . 142
—— Sauce . . . 643
Case with mixed game . 550
Casserole au Ris with giblets . 98
———— of Rice and Rabbits 328
Cauliflower à la Flamond . 99
———— boiled . . 18
———— with brown sauce 413
Cederata Cream . . . 33
Celery Sauce, brown . . 646
Chantillie Basket . . . 61
———— Basket made of Wafers 439
———— Cake . . . 77
Charlotte . . . 173
Chartreuse of Roots . . 60
———————— and Sausages and a Ragout Mellé . . 248
Cherry Tart . . . 322
Chervil Sauce . . . 644
Cheesecake of Cheesecurd & Almond 32
———— of Almond . . 408
Chicken Panado . . 671
Chickens à la Reine . . 42
———— boiled and Celery Sauce 13

Page

Chicken Broth . . . 641
———— fricasseed . . 37
———— roast . . 112, 134
———— boiled and tarragon sauce 14
China Orange Jelly . 66
Chine of Lamb, roast, and cucumber sauce 68
———————— larded and chervil sauce 172
———————— and French beans 311
Chine of Mutton, roast . . 16
——— Pork, roasted . . 4
——— Salt . . . 21
Chipoulate of Rabbit . . 328
Civet of Fawn . . . 343
——— Hare . . . 26
——— Leveret . . . 26
Christmas Pies . . 650
Chump of Veal à la Daube . 68
Clear Jelly, ornamented or plain 31
Coffee Cream in cups . . 39
Cod's Head . . 672
Codling Tart . . 429
Cold Pieces . . 426
Collared Beef . . 647
——— Eel . . 634
Common Paste . . . 655
Compote of Apples à la Crême 526
———— Golden Pippins . 56
———— Pears . . 56
———— Pigeons with Truffles 119
Collops, white, and cucumbers 15
——— white, of turtle . 59
Coulis . . . 639
Cranberry Tourte . . 269
Crayfish . . . 304
——— in Aspic . . 631
——— au Gratin . . 396
——— and Prawns . . 257
——— Pudding . . . 171
——— Soup . . . 145
Cream, raspberry . . . 31
Crimped Cod . . 672
———— à l'Italienne . 627
Crockets . . . 49
Cucumbers for Sauce . . 661
———— forced . . 397
———— Sauce . . 646
Currant Jelly, red . . . 680
——— Pie 401
——— Tart . . . 352
——— Tourte . . 56
Currie of Rabbits . . 16
Custards in cups . . . 8
Custard Puddings . . . 659
Cutlets of Salmon and caper sauce 80
———— Sweetbreads with fine herbs and piquant sauce 152
Cutlets of Turtle, larded . 434

Page

Cutlets of Veal and Ham - 189
——— Venison - - 380
——— — Riblette - 454

D

Damson Cheese - - - 682
Damsons for Pies - - 681
Damson Pie - - - 494
——— Tourte - - - 55
Darioles - - - - 39
——— in Paste - - - 89
Daubed Fowls - - 3, 155, 435
——— Rump of Beef and Cabbage 36
Dressed Crab, hot or cold - 78
——— Lobster - 78
Ducks - - - 363
—— à la Daube - - 13
—— à l'Alemand - - - 527
—— braised and turnips - 27
—— à l'Italienne - - 365
—— larded - - 442
—— wild, roast - - 16
Ducklings à la Broche - - 332
—— — roast - - 176
Dun Birds, roast - - 32
Dutch Salad - - - 256
—— Sauce - - 647

E

Easterlings, same as Dun Birds 32
Eels (Matelot of) - 30
—— (Pâté of) - 101
—— Spitchcock - 420
Eggs à la Poulet - 418, 588
——— Trip - - 39
—— Balls - - - 643
—— fried - - - 207
——— in Paste - 204
Emince of Fowl, Veal, or Sweetbread 84
——— Lamb, Blade Bone broiled 185
——— Mutton, and Cucumbers 48
——— Pheasant, Legs broiled, &c. 528
——— Veal - - 450
Endive - - - 652
Escaloped Oysters - 23

F

Fat Livers in Cases - 17
Farce - - - 642
Fawn roasted and Chevreuil Sauce 347
Fillet of Beef larded - 29
Fillets of Fowl in Aspic - 631
——— larded, and Mushrooms 63
——— Hare larded, and a Purée of the same under them - 172
Fillet of Mutton and Haricot Beans 22

Page

Fillet of Mutton with Cucumbers 48
Fillets of Rabbit larded, with Asparagus Peas - - - 64
——— Salmon, with Capers 43
——— Sole à l'Italienne - ib.
——— Turbot, with Sauce à l'Italienne 80
Fillet of Pork - - 13
——— Sturgeon, and Sauce Royal 104
——— Veal à la Flamond, or Daube 20
——— Beshemell 84
——— (roast) - 138
Fillets of Whiting - 76
Fish Pie with Tench and Eels, and hard Eggs - - 177
Fondues - - - 17
Force Meat (hot) - 642
——— (cold) - ib.
Fowl à la Beshemell - 12
——— Daube - - 3
——— ornamented and garnished with Aspic - 155
——— Duchesse - 12
—— boiled, and Oyster Sauce 22
—— broiled, and Mushroom Sauce 165
—— daubed and larded - 438
Flappers - - - 475
Flemish Sauce - - 645
——— Soup - - 122
French Beans (boiled) - 9
——— for keeping - 666
Fricandeau of Fowl and Endive 28
——— Turtle - 58
——— Veal, and Sorrel Sauce 95
Fricassee of Chicken - 37
——— Rabbits, with Mushrooms 275
——— and Onion Sauce 69
Fried Eggs - - 207
Fritters of Rice - - 77

G

Galentines - - - 652
Garden Beans - - 663
Gateau Millefleur - - 44
Giblet Soup à la Tortue - 6
——— - - 289, 502
Gingerbread - - 682
Ginger Souffle - - 105
Glaze for Lardings - 669
Goose (roast) - - 15
Gooseberries (bottled) - 682
Gooseberry Pie - - 159
——— Tart - 23, 73
Goose and Turkey Pie - 648
Grape Tart - - 504
Green Goose - - 156
Greens - - - 663
Green Pea Soup - - 331

Page

Grenade - - - 72
Grenadines as Cutlets, and Asparagus Peas - - - 242
——— of Duck, larded 461
——— Turtle - 60
——— Veal - 85
Ground Rice Pudding - 675
Grouse braised, and Cabbage 424
——— (roasted) - 102, 425
Guinea Fowl (larded) - 183

H

Haddock - - 672
Ham and Eggs - 88
——— Greens - 257
——— Toast - 65
——— (braised) - - 14
——— Cake, (garnished) - 637
——— Pie - - 53
——— (potted) - - 7
Hare Cake - - 628
——— (Civet of) - 26
——— (boned and larded) 500
——— (jugged) - 548
——— (potted) - - 10
——— (roast) - - 18
Haricot Beans - - 652
——— of Beef - 144
——— Mutton - 21
——— Roots - 647
——— Venison - 457
Hashed and grilled Calf's Head 3
——— Beef, and broiled Bones 219
——— Lamb, and Blade Bone broiled 185
——— Venison - 374
Haunch of Doe Venison - 2
——— Lamb, and Chervil Sauce 53
——— Mutton - 209
Hodge Podge - - 88

I

Iceing, for Rich Cakes - 684
Jelly (Clear) ornamented or plain 31
——— Marbre - - 73
——— Stock - - - 641
Jerusalem Artichokes - 542
John Dorcy - 672
Italian Salads - - 436
——— Sauce (brown) 644
——— (white) ib.
——— Soup - - 20
Jugged Hare - - 548
——— in a raised Pie 577

K

Kail (Sea) - - 50

L

Lamb Cutlets and Cucumber Sauce 91

Page

Lamb Cutlets glazed, and Sauce à la Reine - - 222
——— and Spinage 319
——— larded, Breast rolled, and French Beans - 94
Lamb's Head and Appurtenances 21
——— grilled, and an Emince 390
——— à la Royal - 373
——— Feet, and Asparagus Peas 52
——— Heart, Sweetbread, and French Beans - - 64
——— Pie, in a Dish - 131
Larks (roast) - - 9
Leg of Lamb boiled, Loin fried, and Spinage - - 136, 26
——— (roast) and Cucumber Sauce 21
——— Haricot Beans 37
——— braised, and Beshemell 616
——— forced and garnished 637
Leg of Mutton (roast) - 132
Leg of Pork à la Boisseau 47
——— boiled, and Greens 112
——— (roast) - 179
Legs of Fowl au Gratin 105
Lemonade - - 687
Lemon Cake - - 685
——— Ice - - 689
Leveret - - - 18
——— larded - 370
Liaison of Eggs - 12
Livers (Fat) in Cases - 17
——— of Poultry à la Broche 92
Lobster - - 32
——— au Gratin - 50
——— Cake - - 628
——— Pâtés - - 357
——— Sauce - 646
Loin of Lamb braised, and Celery Sauce 6
——— Pork (roast) - 20
——— Veal à la Beshemell 14
——— (roast) - 49

M

Maccaroni - - 9
——— Pie - - 84
——— Soup - - 150
Mackerel à la Maitre d'Hotel 674
——— Fillets of - 674
——— Sauce - 647
Marinade - - 29
Marmalade of Apples - 653
——— Oranges - ib.
——— Quinces - ib.
Marrow Pudding - - 658
Matelot of Carp - - 252
——— and Eel - 277
——— Eels - - 30
——— Rabbit - 333
——— Tench - 76

Page

Meringues - - 656
Meagre Stock - - 642
Mince Pies - - 8
Minced and broiled Turkey 123
Mint Sauce - - 18
Mock Turtle - - 22
Morue à la Crême - 109
Morels - - 284
Mullet (red) : - 674
Mushrooms (broiled) - 66
———— for keeping - 665
———— Fritters - 243
———— stewed - 17
Mutton Broth and Roots 119
——— Cutlets and Cucumber 91
———— larded,& mushrooms 279
———— plain, broiled, or ribiette 130
——— Fillet of - 22
——— Haricot of - 21
——— Panado - - 671
——— Pies (small) - 20
——— and Potatoe Pie in a raised Crust - - 35
——— Tea - - 641

N

Neat's Tongue and Barberries - 42
———— Greens - 55
———— as Cutlets, and Greens 289
———— as Cutlets, and stewed Greens - - - - - 365
———— (boiled) - 22
Neck of Mutton à la Jardinier - 365
———— and a Purée of Potatoes 4
———— and Haricot Beans 266
———— boiled, and Turnips 29
———— and a Purée of Turnips - - - - 634
———— larded, and a Purée of Potatoes - - - 345
———— Carrot Peas 27
———— roasted - 124
———— with a Purée of Turnips 412
Neck of Pork (roasted) - 20
——— Veal à la Beshemell - 14
———— à l'Espagnoie - 81
———— à la Poulet - 48
———— braised, and Oyster Sauce 531
———— Sauce à la Reine - - - - 48
Neck of Veal (roast) - 37, 129
——— Venison (roast) - 36
———— stewed, and Haricot Roots - - - 15
Necks of Lamb à la Chevaux de Frieze 48
New Potatoes - - - 232

O

Omelet - - - - 32
Orange Cream - - - 294
——— Ice - - 686
——— Jelly - - - 66
——— Souffle - - 99
——— Tourte - - 18, 96
Oranges preserved - - 680
Orgeat - - - 687
Orlean Plum Tart - 470
Ox Cheek, with Roots - 29
Ox Palates (rolled) - - 6
Ox Rumps and Cabbage - 5
Oyster Sauce - - 22, 646
——— (escaloped) - - 23
——— fried in batter - 185
——— (Petit Pâtés of) - 69
——— (stewed) - - 178

P

Pancakes - - 233
Parsnips - - - 663
Partridge Pie - - 28
———— (cold) - - 651
———— in a Dish - 490
Partridges à la Beshemell - 524
———— Perigord - 518
———— and Truffles - 36
———— preserved entire - 669
———— Soup - - 115
———— (roast) - - 7
Paste (Almond) - - 655
—— (common) - - 655
—— (Gum) - - 656
—— (hot) - - 655
—— (Puff) - - 654
—— (short) - - 655
Pâté à la François - 38
—— Goodereau - - 35
—— of Eels - - 101
Peach Ice - - 687
Pea Fowl (roast) - - 150
Peas - - - - 319
—— for Winter Use 661, 665
Pea Soup - - 104
——— (green) - 331
Perch (plain boiled) - 256
Peths au Gratin - 32
Petit Pâté of Chicken and Ham 591
———— Lobster - 357
———— Mutton - 85
———— Oysters - 69
———— Turtle - 63
———— Veal and Ham - 362
Peu d'Amour - - 243
Pheasant and Truffles - 554
———— braised, & stewed cabbage 41
———— Emince of - 528

	Page
Pheasant (roast)	18
——— preserved entire	569
Pickled Salmon	380
——— Oysters	44
Pigeon à la Crapaudine, and Piquant Sauce	98
Pigeon Pie in a Dish	130
——— raised	68, 173
Pigeons braised, and Asparagus Peas	290
——— larded, and a Ragout of Cocks' Combs	304
——— (roast)	166
Pigs Face and Greens	273
—— Feet and Ears	35
—— Tongues and Greens	586
Pike (baked)	255
Pipers	674
Piquant Sauce	643
Plain Cake	684
Plovers' Eggs	230
Plovers (roast)	55
Plumb Cake (rich)	684
Plum Pudding	658
Poached Eggs and Ham	85
——— piquant Sauce	82
——— on a Toast	233
Poivrade Sauce	643
Pork Cutlets and mashed Potatoes	94
——— Rober Sauce	137
Potatoes	662
Potted Ham	7
—— Hare	10
Poulard à la Duchesse	12
——— with Eggs	212
Poulet à la Duchesse	12
Poultry Livers as Atlets	354
Pound Cake	683
Prawns	281
Puffs	132
Puff Paste	654
Purée of Potatoes	653
——— Roots	314, 346
——— Turnips	143

Q

	Page
Queens' Cakes	684
Quenels of Fowl	300
Quails	425

R

	Page
Rabbits à la Oporto, with French Beans	402
——— Portugueze, or Oporto	42
——— (roast)	10
Ragout Mellé	9
——— of Cocks' Combs	174
——— Palates	6
——— Sweetbread	315
Raised Pie à la François	38
——— Amiens Pie	53
Raised Maccaroni Pie	84
——— Pigeon Pie	68, 173
——— Pie, with Beef Steaks	69
——— a daubed Fowl	405
——— Mutton and Potatoes	35
——— a Neat's Tongue	224
——— Giblets	34
——— Venison	405
Raspberry Cream	31
——— Ice	686
——— Jam	677
——— Jelly	678
——— Tourte	17, 452
Ratifie Pudding	106
Ravigot Sauce	645
Ribs of Beef (roast)	23
—— Lamb (roast)	74, 239
Rice Fritters	77
—— Soup	91
——— with a Chicken	136
——— Knuckle of Veal	585
—— Souffle	178
Rimaulade of Smelts	215
Rim, with a Salmie of Snipes	582
Ripe Apricot Tart	426
Risoles	47
——— in Paste	147
Rhenish Cream	50
Rhubarb Pie	283
——— Tart	293
Roast Beef	7
—— Chickens	112, 134
—— Pigeons	166
Rober Sauce	646
Round of Beef and Greens	257
Roulard of Mutton	29
——— Veal and Mushrooms	15
Rump of Beef à la Daube, and Cabbage	36
——— Mantua	59, 80
Ruffs and Reeves	429

S.

	Page
Sagoe Pudding	659
Salmie of Partridge	123
——— of Plovers	560
——— of Wild Duck	30
——— of Woodcocks	87
Salsifie, boiled	44
——— fried in batter	61
Salmon	671
——— smoked	24
Santé, herbs for summer use	668
Savoy Cakes	661
——— small	595
Savoy Pudding	659
Sauce à la Reine	645
—— Hachis	643
—— Royal	644
—— Tourney and Beshemell	639

	Page
Sausages and Red Cabbage	144
——— and Sour Crout	63
Sausages	664
Sea Kail	50
Scorch Collops	49
Semels of Carp	41
—— of Turtle	481
—— of Farce with Piquant Sauce	154
—— of Veal and Piquant Sauce	92
Serpent of Mutton	500
Sirloin of Beef	7
Shalot Sauce	645
Sheeps Rumps and Kidnies	37
——————— & Rice	409
Small Collars	651
—— Curd Puddings	660
—— Mutton Pies	20
—— Omelet	249
—— Pastry	23, 44
—— Raised Pie with beef	366
——————— with Pigeons	417
—— Tea Cakes	685
Snipes, roast	24
Shalot Sauce	645
Shoulder of Lamb forced and sorrel sauce	112
——————— roast	18, 164
——————— larded	27
——————— minced and broiled	185
Shrewsbury Cakes	685
Shrimp Sauce	647
Skait boiled	672
—— fried	673
Sorrel Sauce	644
—— for winter use	667
Soup, Asparagus, clear	15
—— and Boulie	30
—— à la Flamond	12
—— à la Reine	2
—— Carrot	145
—— Crayfish	145
—— Cressey	47
—— Flemish	122
—— Giblet,	289, 502
—— Giblet à la Tortue	6
—— Italian	20
—— Julien	55, 161
—— Maccaroni	150
—— Pea	104
—— Pea, Green	331
—— Partridge	115
—— Rice	91
—— Rice with a Chicken	136
—— Rice with a Knuckle of Veal	585
—— Santé	38
—— Spring	204
—— Turnip	143
—— Vermicelli, (white or brown)	16
Soles boiled	672
—— fried	ib.
Souffle of Apples and Rice	106
——— Ginger	105
Souffle of Rice	178
Sour Crout	662
Souties of Carp	633
——— Fish	53
——— Fowl and Mushrooms, or truffles	84
——— Hare	52
——— Leveret	52
——— Liver of Turtle	65
——— Mutton and Cucumber	38
——— Mutton and scooped Potatoes	362
——— Rabbit	84
——— Rabbits and Mushrooms	250
——— of Palates	95
——— Pheasant and Truffles	54
——— Salmon and Capers	314,
——— Sole with Sauce à la Reine	49
——— Sweetbreads and Piquant Sauce	54
——— Veal	68
——— Wild Duck	115
Spanish Fritters	89
——— Sauce	645
Sparerib, roast	42
Spinage and Eggs	45
——— in Boxes	347
Sponge Biscuits	684
Spring Chickens	288
Stewed Beef	13
——— Celery	141, 512
——— Mushrooms	17
——— Oysters	178
——— Partridges and Truffles	36
——— Peas	43, 321
——— Tench	76
Stock, for all kinds of Soups	638
Strawberry Ice	686
Sturgeon, baked	673
——— boiled	ib.
——— broiled	674
——— roasted	673
Sucking Pig	59
Sugar for Carmel Baskets	660
Sweetbreads larded and an Emince	94
——————— —and Sorrel sauce	84
——————— roasted	246
T.	
Tapioca Pudding	675
Tartlets	44
——— in a basket	23
Teal, roast	9
Tenderones of Lamb à la Poulet	26
——————— Veal	32
——————— and stewed Peas	321
Timball of Maccaroni and Chicken	58
——— Pigeons	154
Tongue and Barberries	42
——— and Greens	55